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# BETTER FRUIT

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VOLUME VII

OCTOBER, 1912

NUMBER 4

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EDUCATIONAL, COOKING EDITION

An Aid to Greater Consumption and Better Health

Two Hundred and Nine Ways of Serving the Apple



"One Way"

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BETTER FRUIT PUBLISHING COMPANY, PUBLISHERS, HOOD RIVER, OREGON

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# The Hood River Standard Nursery Co.

For Fall of 1912 and Spring of 1913

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HOOD RIVER, OREGON

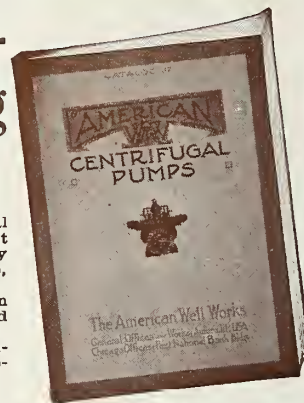
## More American Centrifugals are used for Irrigation Pumping than any other

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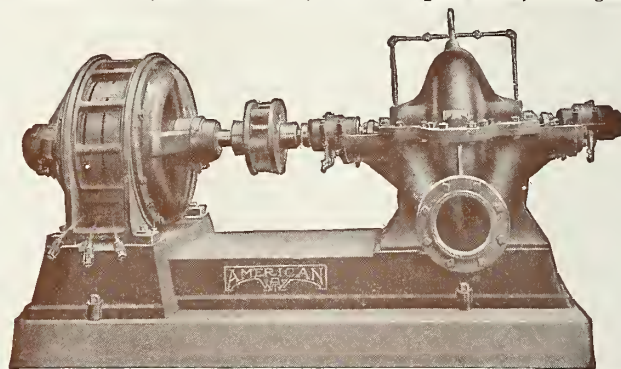
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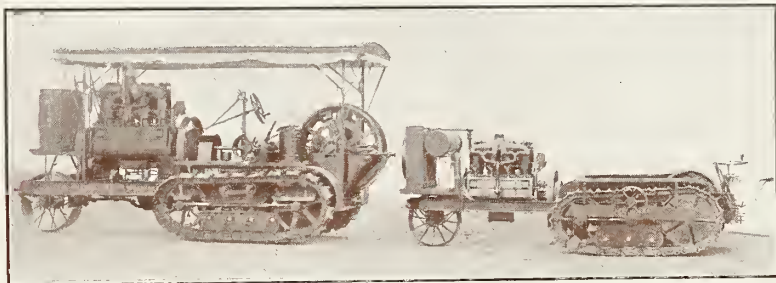
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# LOOK—BABY CATERPILLAR IS HERE



60-h.p. Holt Caterpillar Gas Tractor

30-h.p. Baby Caterpillar Gas Tractor

The following specifications apply on the 60-h.p. and on the Baby Caterpillar:

#### MOTOR SPECIFICATIONS

	Regular	Baby
Horsepower .....	60	30
Cylinders .....	4	4
Bore of cylinders, inches.....	7	5½
Stroke of pistons, inches.....	8	6
Revolutions per minute.....	500	650
Fuel.....	No. 1 Engine Distillate	

#### PRINCIPAL DIMENSIONS

Length over all .....	18' 7"	14' 10"
Width over all.....	7'	7'
Height over all.....	11' 1"	
Without canopy .....		5' 4½"
With canopy .....		7' 0"
Tread .....	82"	64½"
Distillate tank capacity, gallons.....	70	18½
Water tank capacity, gallons.....	56	33
Distillate consumed per hour, gallons.....	2½-4	1-2½
Weight, fully equipped, lbs.....	18,100	
Without canopy, lbs.....		9,500
With canopy, lbs.....		9,880
Track bearing, square inches.....	2000-4000	1,430
Width of track, inches.....	13-30	13

## The Caterpillar

Can be used anywhere, on hard or soft ground. It can't be mired down and has no wheels to slip in wet land or loose and sandy soils. Practicable for plowing in early spring or late fall, whenever plows can be used, regardless of soil or weather conditions. Doesn't pack plowed ground and can be used for seeding, harrowing and harvesting. Crosses ditches, turns in its own length, flexible and easy to handle. Burns distillate, which is 25 per cent cheaper than gasoline.

## Baby Caterpillar Orchard Size

In the orchard the advantages of the Baby Caterpillar are many. It is built low to the ground and because of its large bearing traction surface and light weight it can be used close to the trees, and positively will not pack the ground like a wheel tractor. The Caterpillar will always pull its load, even after the land has been thoroughly cultivated.

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Ready for work when work is ready. Expense stops when work stops. Will work rain or shine. Cannot pack the soil. The Caterpillar has no wheels to slip. Runs on its own steel track. Turns in its own length. Bridges depressions in ground. Crosses irrigation ditches. Fuel consumption small. Handles like an automobile. Economical in use and upkeep.



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Incorporated 1904

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The most elaborate, artistic and complete magazine of its kind published. Each issue contains special articles by recognized authorities, devoted to **irrigation, drainage, forestry, good roads** and kindred subjects.

The Journal, consisting of forty pages, with cover design in colors, is always beautifully illustrated. Its wonderful success is something unprecedented in the history of special publications, making it invaluable to the **farmer, fruit grower, engineer or investor.**

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**EXPERT MARKETING AGENTS**

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We handle more box apples than any concern in Ohio and want to hear from every grower and shipper who will have either large or small lots to offer.

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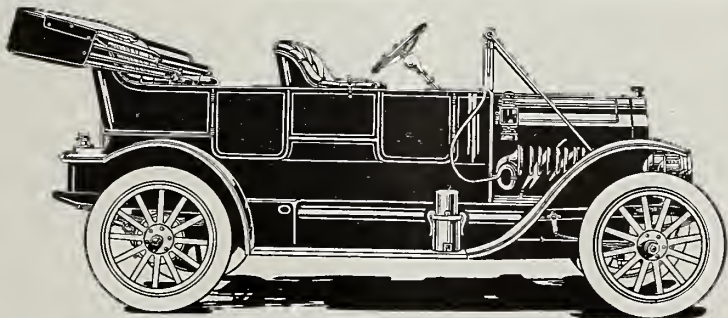
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## Prompt Shipments



# Two Cars in One and Each A Perfect Car

The man who thinks he "can't afford to own an automobile" will have to revise his ideas. No man who is in business—whether it be the business of farming or fruit growing or merchandising, can afford **NOT** to own the Day Utility Car.



The Day Utility in Touring form, rear seat and doors in place  
Did you ever see a smarter looking Car?

## The Day Utility Car

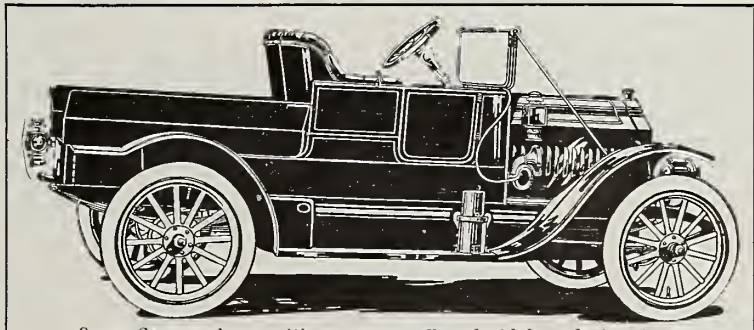
marks an era of economy and convenience in automobile building and automobile owning that places the motor car within reach of thousands who have heretofore considered it an expensive luxury.

The Day Utility Car is actually two perfect cars in one. It is a roomy five-passenger car, designed along strong, graceful lines—a car of beautiful proportions—and yet—you press a spring lock—the rear seat and doors come off—side boards are slipped in place—and in half a minute you have a clean cut, snappy delivery wagon with ample body room and a capacity of 1,000 pounds.

## A Car for Farmers and Fruit Growers

Exactly the car that farmers, fruit growers, gardeners, as well as merchants, plumbers, contractors and others have been waiting for and wishing for these many years.

A car that will do the work of two or three horses—do it better and quicker, and one that is never too tired after the day's work is over to take the family out for a thirty or forty or fifty-mile spin in the evening.



Same Car as above with rear seat off and sideboards in place

**The Day Utility Car is a Money-Maker instead of a Money-Spender—It Actually Saves its Cost in the Increased Efficiency and Decreased Cost of Delivery Work**

The rear seat and door are instantly removable—no bolts or screws to take out—simply an eccentric lock that is instantly released, yet holds the seat firmly in position. The space under the front seat is all open, giving the delivery body extreme roominess. Side boards are provided that are instantly slipped in place and add still more to the capacity of the body.

The illustrations shown are from photographs and give an accurate idea of the car in its two forms.

Did you ever see a handsomer touring car—a roomier, smarter delivery wagon, and the price complete with quick detachable tires, gas and oil lamps, tools, etc., is only \$1,150.

Top and Windshield, if desired, are \$50 extra

Write for the Catalogue of this remarkable car

**THE DAY AUTOMOBILE COMPANY**  
**DETROIT, MICHIGAN**



# Stark Trees—Good Trees

(When you buy a Stark Tree, you buy a good tree)

With Stark Trees growing, you have a foundation for your orchard the best money can buy. Stark Trees are **good**—grown right, dug right, packed right, and we deliver them to you in good condition. Stark Trees are grown by an exact system embodying every **good** method known to nursery science—the result of careful experimenting by four generations during a nursery life of nearly 100 years.

## Why Stark Trees Are Best for You

If you expect your orchard to pay good returns, can you, as a business proposition, afford to take chances when buying trees? Stark Trees are an insurance against weak, puny, stunted, short-lived orchards—and this insurance costs you not one cent, for Stark Trees cost no more than the other kind. Don't experiment with "just as good" trees. If you want trees **known** to be good—if you decide to let the other fellow do the experimenting—then come to headquarters. Plant the acknowledged standard—Stark Trees.

**One-Year Apple** Great, handsome blocks of one-year apple—strong, clean, thrifty—just the kind that have made Stark Trees the standard all over the United States. We offer these, knowing they will do just what is expected of them. We want to talk to you about trees for your orchard. Our Special Service Department will assist you in any possible way. Perhaps some lessons learned during their many years of experience will help you. This service is free.

**Stark Delicious** With each season the popularity of this wonderful apple grows. On the market—the final test—Stark Delicious stands in a class by itself as a money-maker. On July 15 of this year they were still selling on the fancy fruit stands of Chicago, and were bringing four times as much as any other apple. As a keeper it has no superior. As an orchard tree, as a bearer, as a shipper, as a keeper, there is none better. You can grow Delicious just as easily as any other variety. Plant them, and watch your bank account grow. Be sure, however, that you get the genuine Delicious (trade-mark), a STARK DELICIOUS.

We are apple specialists—the largest growers in the United States, and we offer by hundreds of thousands other leading commercial varieties, such as Jonathan, Stark King David, Winesap, Stayman Winesap, Black Ben, Senator, Grimes Golden, Rome Beauty, Newtown Pippin, Spitzenberg, Paragon Winesap, Winter Banana, Champion, McIntosh, Wealthy, etc.

**Italian Prunes** Handsome stock, also German and York State. There is a tremendous demand for these, however, and wise buyers will buy early.

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**Pears** Paying commercial sorts in good supply: Anjou, Bartlett, Lincoln, Stark Seckel, Comice, Winter Nelis, Flemish Beauty, Kieffer, Clapp Favorite, Howell, Winter Bartlett, etc. We can furnish splendid trees, both 1-year and 2-year—fully up to the Stark standard.

**General Stock** We have in good supply all best varieties of apple, peach, pear, plum, cherry, quince, apricot, grape vines by the millions, bush fruit of all kinds, shade trees, shrubs and climbers, ornamentals, roses, etc. No order too large for our capacity, none too small to receive careful attention.

**Trade Marks** We use them as a protection to those who buy trees. They do not cost customers anything, but are a guarantee of genuineness. Delicious, Gold, King David, Senator and other trade-mark names we have re-registered under the last trade-mark law, and they are our property. At Stark headquarters—Louisiana, Missouri—you are sure to get the genuine.

## Another New Stark Book

STARK ORCHARD BOOK is now in hands of printers and will be ready for mailing by the time this issue of "Better Fruit" is in the mail. The author is a man who **knows** his subject, and has written in a plain, clear, understandable way a book that is brim-full of good, sound, practical, exact, trustworthy orchard information. It will be sent free to you. Fill out this coupon, mail to us today.

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Please send me promptly a copy of 1913 Stark Orchard Book.

Name .....

Address .....

I may plant.....trees this season.

# STARK BRO'S

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# BETTER FRUIT

AN ILLUSTRATED MAGAZINE PUBLISHED MONTHLY IN THE INTEREST OF MODERN, PROGRESSIVE FRUIT GROWING AND MARKETING

## Two Hundred and Nine Ways of Preparing the Apple

By L. Gertrude Mackay, of Pullman, Washington

**T**HE apple is without question the king of fruits. While it is more easily digested when cooked, it is not difficult of digestion and is most delicious raw. Whether fresh, dried, evaporated or canned, the apple is a wholesome food, easily prepared, attractive and palatable at all times. Because of its rare keeping qualities people in the most remote parts are able to take advantage of its great food value. Apples vary in flavor and texture. They are often marketed before they are mature, and the cooking and keeping qualities are thus injured. None of the soft, insipid apples are suitable for preserving; the sound, tart apples are the best for this purpose. Fine-grained apples are best for sauce and butter, while the coarse-grained varieties are best for marmalade. In the fall and early winter apples are at their best, and spices need not be added, because their flavor cannot be improved, but toward spring the flavor becomes somewhat flat and is improved by the addition of spices or other flavorings. Always cook apples in earthen or granite ware utensils and use silver, granite or wooden spoons for stirring. The use of the apple as a basis for practically all manufactured jellies and jams is well known. This is due to the large amount of pectose which it contains. There is no waste to a good apple. Even the paring and core may be utilized for jelly. Fruits are classified as flavor fruits and nutritive fruits. The apple comes under both of these heads.

Average composition of the apple: Water, 82.5; carbohydrates, 12.5; protein, .4; nitrogenous, .4; fats, .5; acids, 1.0; cellulose, 2.7 per cent. From a dietetic standpoint, the most important function of the apple is that of furnishing mineral salts and organic acids, but it has an important nutritive value as well, furnished by the carbohydrates present. As the fruit ripens the starch changes to sugar. The apple has a medicinal value as well, especially if eaten at the beginning of the meal or between meals.

Varieties good for sauce and baking: Alexander, Baldwin, Duchess of Oldenberg, Gravenstein, Grimes Golden, Gano, Golden Russet, Hubbardston, Jonathan, Jeffries, King, Lawver, Lead, Maiden Blush, McMahan's White, Ortley or Yellow Bellflower, Peck, Rome Beauty, Red Astrachan, Rhode Island Greening, Rainbow, Siegrende Renette, Sheawasse Beauty, Spitzenberg, Twenty-Ounce Pippin, Walbridge, Wealthy, Wagner, White Pearmain, Wolf River, York Imperial, Yellow Transparent.

Good cider apples: Baldwin, Buckingham, Dyer Sweet, English Russet, Gravenstein, Golden Sweet, Imperial Rambo, Jeffries, Maiden Blush, Newtown Pippin, Seek No Further, Wolf River.

Cider Making.—Distinct cider apples are not grown in the United States. All apples will not make good cider. Usually the more astringent apples make

a meringue made of two well beaten whites and one-half cup of powdered sugar. Return to the oven and brown.

Apples with Almond Praline, Jelly and Cream.—Core and pare ten apples, cook in a syrup made of a cup of water and a cup of sugar, turn the apples and cook until fork will pierce them in the hollow center. Set the cooked apples on a serving dish. Blanch and chop fine one-fourth of a cup of almonds. Cook three-fourths of a cup of sugar to a caramel; when the sugar begins to turn a light brown add the nuts and stir constantly until the sugar is cooked enough. Put a spoonful of the caramel on the top of each apple around the central opening; put a teaspoonful of currant jelly in the center of each apple. Beat a cup of cream until firm; put this around the apples and serve.

Apricot Sherbet Served in Apple Shells.—Select bright red apples of uniform size, rub until they have a high polish. Cut off the blossom end and scoop out the pulp; carefully notch the edge. Fill with apricot sherbet and serve upon apple leaves.

Apple Balls with a Mixture of Fruit. Peel large apples, with a potato scoop cut out small balls, dropping them into water with a little vinegar added to keep them white. Prepare a mixture of grapefruit pulp, pineapple and banana and put into glasses; add a few of the apple balls, pour over all the juice left from the fruit which has been boiled down with sugar; cool and serve at once or the apples may turn brown.

Apple Balls Served in Syrup.—Prepare the apple balls as above; prepare a rich sugar syrup; color with a little pink color paste and drop in the balls, cook slowly until the balls are softened, pile in glasses and add a little syrup to each glass. Serve cold.

Apples in Bloom.—Cook red apples in boiling water until soft. Have the water half surround the apples and turn often. Remove skins carefully that the red color may remain and arrange on serving dish. To the water add one cup of sugar, grated rind of one lemon and juice of one orange; simmer until reduced to one cup. Cool and pour over the apples. Serve with cream sauce.

Cream Sauce.—Beat the white of one egg stiff; add the well beaten yolk of one egg and gradually add one cup of powdered sugar. Beat one-half cup of thick cream and one-fourth cup of milk until stiff, combine the mixture and add one-half teaspoonful of vanilla.

Brown Betty, I.—One cup of bread crumbs, eight sliced apples, one-half

### Features of this Issue

ANNUAL MEETING OF THE INTERNATIONAL APPLE SHIPPERS' ASSOCIATION

TWO HUNDRED AND NINE WAYS OF PREPARING THE APPLE

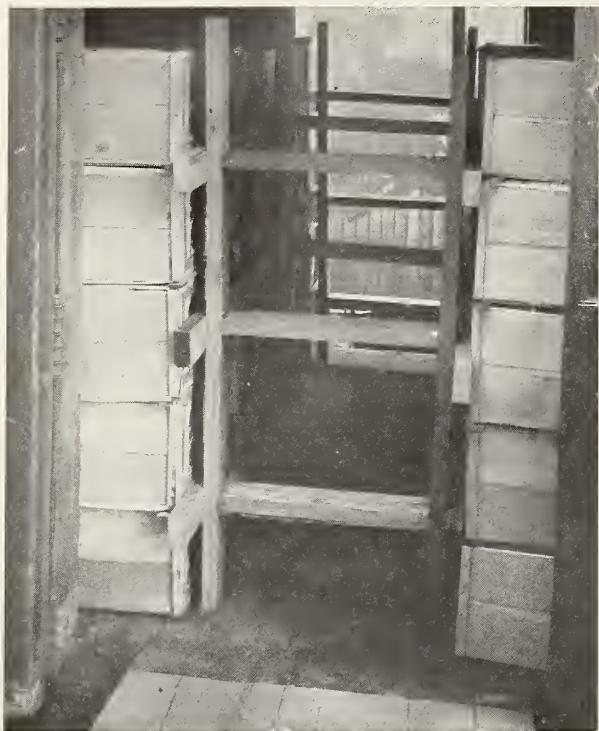
CHICKWEED IN STRAWBERRY BEDS

THE PACIFIC NORTHWEST LAND PRODUCTS SHOW AT PORTLAND

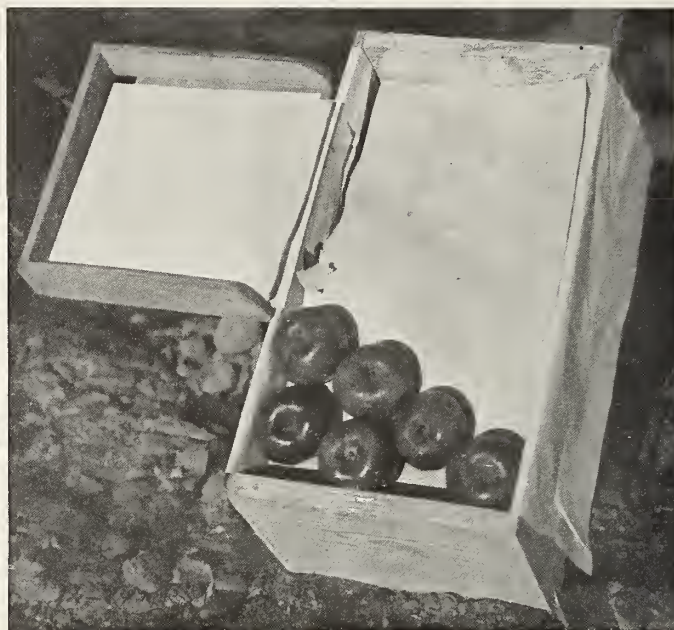
the best cider, but this does not always hold good. The astringency in the fruit is due to tannin, which is very essential to good cider; it helps in the clearing and also adds to the keeping qualities of the cider. Sweet apples contain more juice than sour apples, but the cider is flat and tasteless and has poor keeping qualities. Bitter apples contain a great deal of tannin and make very little cider, but it has a rich, pleasant flavor and good keeping qualities. As the sugar is converted into alcohol the sugar content is very important. The best apples for cider making are those having a pleasant odor, a slightly sour, bitter taste, and the juice should have about 1.005 specific gravity. It is commonly supposed that any apple will give good cider; this is not true, however. Apples should be sound, clear, mature and free from pests. Decayed and over-ripe fruit has lost its perfume, some of the water and a large proportion of the sugar; the juice is hard to clarify and turns to vinegar very rapidly. Even a very small amount of decayed fruit renders the cider unpalatable.

Afterthought.—One pint of nice apple sauce sweetened to taste, stir in the yolks of two eggs well beaten. Bake for fifteen minutes. Cover with





Carload of Apples, braced and ready to cross the continent



Manner of Starting a Diagonal Pack, if Packed Stem End Up. Tray on side of box for holding wrapping paper. Shows the lining paper and the layer paper, which should be put between each layer of apples, as well as on top and bottom.

cup of molasses, one-half cup of cold water; butter a baking dish, put a layer of crumbs, then a layer of apples, sprinkle with cinnamon and sugar and dot with bits of butter; repeat until the dish is full; insert a knife in several places and pour in the water and molasses. Set in a pan of hot water and bake for forty-five minutes. Serve hot with cream or hard sauce.

**Brown Betty, II.**—Pare and chop six apples; place a layer of apple in a well buttered pudding dish, then a layer of bread crumbs, sprinkle with brown sugar and cinnamon, repeat until the dish is full; add several generous lumps of butter and pour sweet milk or hot water on until it comes within an inch of the top of the pan. Bake in a moderate oven until brown and serve with plain or whipped cream.

**Brown Betty, III.**—Pour four teaspoonfuls of melted butter over one and one-half cups of soft bread crumbs; stir until the crumbs are evenly buttered. Put a layer of the crumbs into a well greased pudding dish, mix one-half cup of sugar, one pint of chopped apples, one cup of chopped raisins, one teaspoonful of cinnamon and one-quarter of a teaspoonful of cloves. Put a layer of the apple mixture over the crumbs and alternate until all is used, finishing with crumbs. Cover closely and bake for three-quarters of an hour in a moderate oven, uncover and brown. Serve hot with hard sauce, or cold with cream.

**Apple Butter Canapes.**—Cut thick slices from a loaf of brown bread; stamp into rounds with a biscuit cutter. Spread each round with apple butter. In the center place an English walnut or hickory-nut meat and arrange a border of chopped nuts around the edge. Serve with cheese cubes.

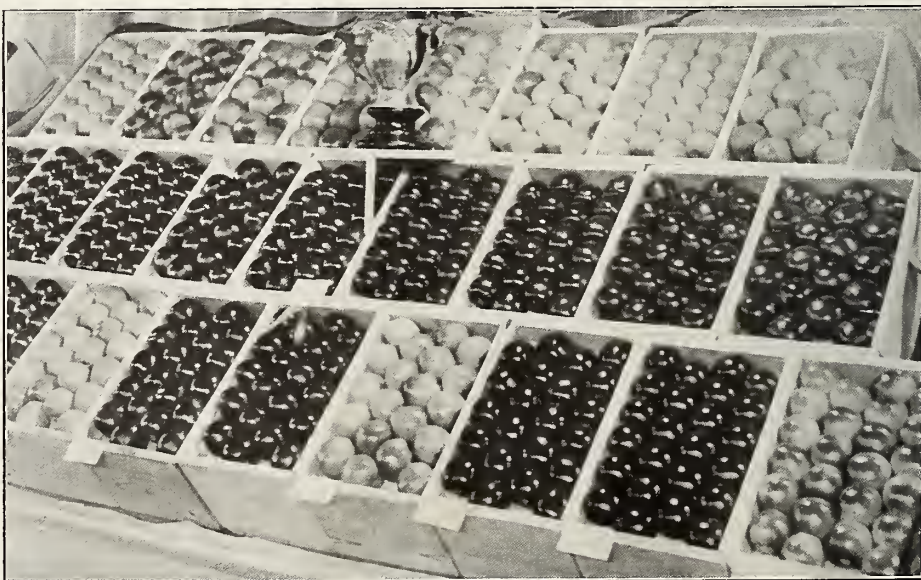
**Apple Butter.**—Pare, core and quarter the desired quantity of apples, allowing one-third of sweet to two-thirds of sour apples. Boil sweet cider until it is reduced one-half. While the cider is boiling rapidly add apples until the mixture is the desired thickness. Cook slowly, stirring constantly and skimming when necessary. When the apples begin to separate from the cider take two pounds of sugar to each bushel of apples used; add a little ground cinnamon and boil until it remains in a smooth mass, when a little is cooled. Usually one and one-half bushels of apples are enough for one and one-half gallons of boiled cider.

**Apple Biscuit.**—To one pint of light bread sponge add one-quarter cup of molasses, one tablespoonful of lard and

graham or whole wheat for a soft dough. Beat vigorously and finally work into the dough one large cup of chopped apple; shape the dough into biscuit and place in muffin pans and allow them to be very light before baking.

**Dried Apple Butter.**—Wash one pound of dried or evaporated apples thoroughly, soak over night; in the morning cook with plenty of water. When well done rub through a sieve or colander; add sugar and cinnamon to taste, the juice of one lemon, juice of two oranges and butter the size of an egg. Cook slowly until it will drop heavily from a spoon.

**Apples En Casserole.**—Pare, core and slice two quarts of apples and put in an earthen dish, alternately, with one and



A Nice Apple Exhibit



one-half cups of sugar; add one-fourth cup of cold water, cover the dish and bake in a moderate oven. Serve either hot or cold with cream.

**Apple Catsup.**—Quarter, pare and core twelve sour apples. Put in a sauce pan, cover with water and let simmer until soft; nearly all of the water should be evaporated; rub through a sieve and add the following to each quart of pulp: One cup of sugar, one teaspoonful of cloves, one teaspoonful of mustard, two teaspoonfuls of cinnamon and one tablespoonful of salt, two cups of vinegar and two grated onions. Bring the catsup to a boil and let simmer gently for one hour. Bottle, cork and seal.

**Apple Charlotte, I.**—Soak one-half box of granulated gelatine in one-half cup of cold water for half an hour. Whip one pint of cream and set on ice; add one-half cup of powdered sugar, a tablespoonful of lemon juice and two good-sized apples, grated. Dissolve the gelatine over hot water and strain into the mixture; stir quickly and pour into a mould. Set on ice to chill and serve.

**Apple Charlotte, II.**—Pare, core and slice apples; cook in butter until soft and dry; add sugar to taste. Line a plain mould with sippets of bread an inch wide, dipped in melted butter; let one overlap the other; arrange lozenges of bread similarly in the bottom of the mould. Fill the center with the apple and cover the top with bread. Bake for half an hour in a hot oven. Serve with cream and sugar or a hot sauce.

**Plain Apple Charlotte.**—Soak one-quarter of a box of granulated gelatine in two tablespoonfuls of cold water; add to one pint of hot apple sauce, flavor and press through a sieve. As soon as the mixture begins to harden stir in one pint of whipped cream. Line a mould with ladyfingers, pour in the mixture and set away to cool.



Class of packing school at work practicing the packing of apples, which makes it possible for the young orchardist to learn how to pack under an expert packer at very moderate cost.

**Clarified Apples.**—Make a syrup of two cups of sugar and one cup of water. Pare, core and cut into sixths six large, tart apples. Cook a few at a time in the syrup until clear, remove and drain; add the rind and juice of one-half lemon to the syrup, boil until thick, remove the lemon rind and pour over the apples.

**Apple Cobbler.**—Pare and quarter enough tart apples to fill a baking dish three-fourths full. Cover with a rich baking powder biscuit dough made soft enough to stir, spread it over the apples without rolling. Make several cuts in the center to allow the steam to escape.

Bake for three-quarters of an hour and serve hot with sugar and rich cream.

**Coddled Apples.**—Take tart, ripe apples of uniform size; remove the cores. Place the fruit in the bottom of a porcelain kettle, spread thickly with sugar; cover the bottom of the kettle with water and allow the apples to simmer until tender. Pour the syrup over the apples and serve cold.

**Apple Conserve.**—For each pound of quartered and pared apples allow three-quarters of a pound of sugar and half a pint of water. Boil sugar and water until a rich syrup is formed; add the apples and simmer until clear. Take up carefully, lay on plates and dry in the sun. Roll in sugar and pack in tin boxes lined with waxed paper.

**Compote of Apples.**—One pound of apples, one-quarter pound of lump sugar, one cup of water, the juice of half a lemon, a few drops of red coloring. Put the sugar, water and lemon juice into a clean enameled sauce pan and let them boil quickly for ten minutes. Meanwhile peel the apples, cut them in quarters and remove the cores. Throw the pieces into the boiling syrup and let them cook slowly until clear and tender, but not broken. Then remove the quarters of apple carefully, reduce the syrup a little and color it pink with the red coloring. Arrange the apples on a glass dish and pour the syrup over. A little cream or custard served with the compote is a great improvement. If the apples are small they may be cored and cooked whole.

**Apple Compote and Orange Marmalade.**—Boil twelve tart apples in one quart of water until tender, strain through a jelly bag; add one pound of granulated sugar and let boil. While boiling add twelve apples, cored and pared. When the apples are tender



Courtesy of I. N. Price & Co., 224 West Sixth Avenue  
Commission House District, Cincinnati, Ohio





J. H. Lutten & Son's Sample Show of Australian and Tasmanian Fruit (Apples and Pears) at the Fruit Sheds, Hamburg, Germany, May 9, 1912

drain them carefully in a perforated skimmer. Boil the syrup until it jells; fill the apples with orange marmalade and pour the syrup over them. Serve with whipped cream.

**Crabapple Marmalade.**—Wash and core crabapples and put them through the meat chopper. Put into a preserving kettle and add water until it shows through the top layer of apples. Cook until soft. Weigh and add an equal weight of sugar. Cook until the mixture forms a jelly when cooled and pour into sterilized glasses. Cover with paraffine.

**Apple Custard.**—Beat the yolks of four eggs and add one-half cup of sugar; cook for one or two minutes and remove from the fire. Gradually add one pint of grated apple. Pour into a serving dish and cover with a meringue made of the well-beaten whites of four eggs and three tablespoonfuls of powdered sugar.

**Apple Cup Custard.**—Pare, core and steam four good-sized tart apples until tender; press through a sieve. While hot add one tablespoonful of butter, four tablespoonfuls of sugar, the yolks of four eggs and one-half pint of milk. Turn into baking cups and bake for twenty minutes. Beat the whites of four eggs until stiff, add four tablespoonfuls of sugar, beat and heap over the top of the cups; dust thickly with powdered sugar and brown in the oven. Serve cold.

**Apple Custards.**—Steam two large tart apples that have been peeled and cored. Rub them through a sieve and add one cupful of milk, two teaspoonfuls of butter, one-quarter of a cupful of sugar and the yolks of four eggs. Turn the mixture into baking cups, stand them in hot water and bake about twenty minutes. When they come from the oven pile the beaten white of egg on top of each cup, sprinkle with powdered sugar and place in the oven to brown slightly. Serve cold.

**Apple Custard.**—Pare, core and bake thoroughly one or two large tart apples, having filled the cavities with one teaspoonful syrup and granulated sugar. Cool and serve with custard.

**Apple Croquettes.**—Pare, quarter and core enough tart apples to make a pint; place in a sauce pan with one small tablespoonful of butter and, if the apples are not juicy, a few tablespoonfuls of water. Cover and stew gently until tender, then press through a sieve. Return to the fire and add sugar. Add one tablespoonful of cornstarch and one-quarter of a teaspoonful of salt, mixed to a thin paste with cold water; stir until thickened, cover and cook slowly for fifteen minutes. Turn out on a greased dish and set away until cold. Form into tiny croquettes, roll in bread crumbs, dip in lightly beaten egg, then roll again in crumbs and fry in deep fat; drain on unglazed paper and serve with roast pork or roast goose.

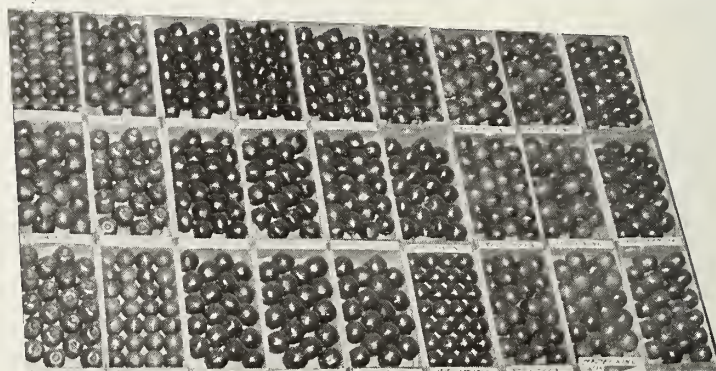
**Delmonico Apples.**—Put a layer of apple sauce in a buttered pudding dish, sprinkle with ground almonds, dot with butter and sprinkle with crushed macaroons, add a little water and bake. Delicious when served with meat.

**Apple Delight.**—Put a layer of apple sauce in a buttered pudding dish, dot with butter, add a layer of chopped peaches and apricots, sprinkle with blanched almonds, ground rather coarsely; repeat until pan is full; pour the peach juice over the mixture and bake for one hour. Serve as a relish with meat course.

**East India Chutney (Apple).**—Pare and core twelve sour apples. Peel one medium-sized onion. Remove seeds and stems from three peppers, one of which should be red. Chop apples, peppers, onion and one cup of raisins very fine; add the juice of four lemons, one pint of cider vinegar and half a cup of currant jelly; let simmer very gently for one hour, stirring frequently. Add one pint of cider vinegar, two cups of sugar, one tablespoonful each of salt and ground ginger and one-fourth of a teaspoonful of cayenne; cook for one hour more, stirring constantly. Store as canned fruit.

**Apple Farci.**—Choose tart red apples, Northern Spys if possible; wash, wipe and core. Do not pare. With the corer remove apple in three places, equally distant from stem and blossom end, holding corer in oblique position and pressing downward toward center. Fill these cavities with raisins, dates or figs, sugar, cinnamon. Canned or fresh pineapple is delicious filling. Always use raisins, placing them in the cavities first to prevent the other filling from slipping through. After filling place the apples in a pan that has been sprinkled with sugar and cinnamon. Sprinkle each apple with sugar and cinnamon. Place in a hot oven until the sugar melts, then add one-fourth cup of water or fruit juice and bake until tender. Baste frequently with the syrup. Serve either hot or cold with whipped cream sprinkled with cocoa.

**Apple Float, I.**—A simple dessert may be made as follows: Beat the whites of four eggs to a stiff froth, add four tablespoonfuls of powdered sugar and beat until dry. Grate two large tart apples into the egg mixture, a little at a time, beating all the time. Have a large dish partly filled with plain cream; drop the apple and egg mixture by the tablespoonful over the



Upper row, left to right, 112 80 80 96 80 96 80 88 96  
Middle row, left to right, 80 72 88 72 88 80 96 72 80  
Lower row, left to right, 80 112 80 72 72 112 88 80 88





Banquet International Apple Shippers' Association, Eighteenth Annual Convention, August 8, 1912, Sherman Hotel, Chicago, Illinois

surface of the cream and dot with candied cherries.

**Apple Float, II.**—Peel six big apples and slice them. Put them in a sauce pan with just enough water to cover them and cook until tender. Then put them through a colander and add the grated rind and juice of half a lemon, sweeten to taste and stir in a trace of nutmeg. Fold in the stiffly beaten whites of four eggs and put the dish on ice. Serve with whipped or plain cream.

**Apples Fried with Onions.**—Peel onions and slice. Fry in fat until a rich brown; drain on soft brown paper. Fry unpared quarters of apple in the fat left from the onions. Arrange apples in a border on a platter, fill center with the fried onions and serve them hot.

**Fried Apples, I.**—Quarter and core five apples without paring. Put into a frying pan and melt beef drippings in it; when hot lay a layer of apples in it, skin side down, sprinkle with brown sugar, and when nearly done turn and brown; place on a platter and sprinkle with sugar; set in hot oven and continue frying apples one layer at a time.

**Fried Apples, II.**—Quarter and core five apples without paring. Put into a frying pan one cup of sugar, one tablespoonful of butter and three tablespoonfuls of water. Let this melt and lay in the apples with the skin up. Cover and fry slowly until brown.

**Apple Fritters, I.**—Mix and sift one and one-third cups of flour, two tea-

spoonfuls of baking powder and one-fourth teaspoonful of salt. Add gradually, while stirring constantly, two-thirds of a cup of milk and one egg well beaten. Wipe, core, pare and cut two medium-sized sour apples into eighths, then slice the eighths and stir into the batter. Drop by the spoonful into hot deep fat and fry until delicately browned; drain on brown paper and sprinkle with powdered sugar.

**Apple Fritters, II.**—Pare and core four tart apples and cut in one-fourth inch slices across the apple. Sprinkle with two tablespoonfuls of lemon juice and powdered sugar. Prepare a batter by sifting one cup of flour and one-fourth teaspoonful of salt. Add two well-beaten yolks to one-half cup of milk; mix and beat into the flour until smooth. Add one tablespoonful of melted butter or olive oil and cut in the well-beaten whites of two eggs. Drain the apples, dip into the batter and fry in deep fat. When cooked drain on brown paper and sprinkle with powdered sugar before serving.

**Apple Fritters, III.**—One cup of sweet milk, one egg, one teaspoonful of baking powder, one-fourth teaspoonful of salt, one-half cup of chopped apples. Flour to make a batter stiff enough to drop heavily from the spoon. Fry in deep fat.

**Apple Fritters, IV.**—Core and pare four apples. Cut into slices one-third inch thick, leaving the hole in the center. Sprinkle with sugar, lemon juice and cinnamon. Dip each slice in frit-

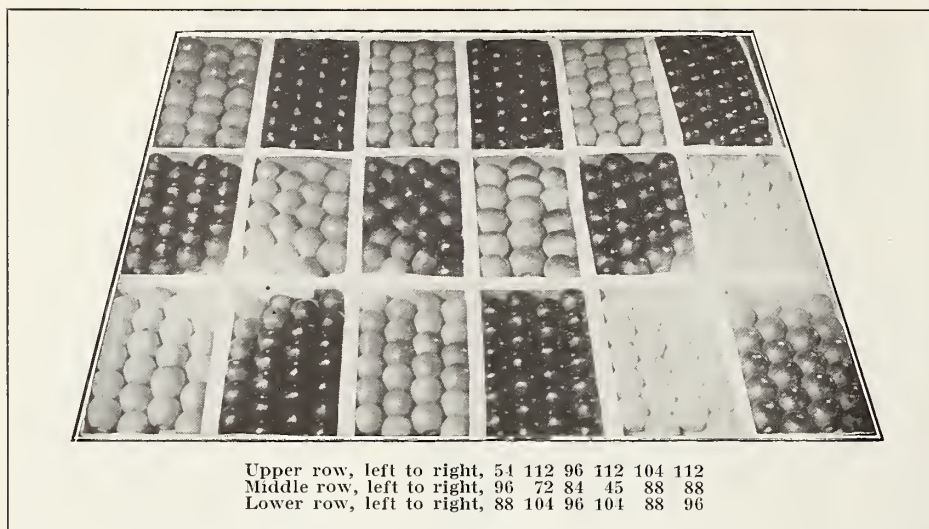
ter batter and fry in deep fat. Drain on brown paper and sprinkle with sugar.

**Fritter Batter.**—Yolks of two eggs well beaten; add one-half cup of milk, one tablespoonful of olive oil, one salt-spoonful of salt and flour enough to make a drop batter. When ready for use add the well-beaten whites of two eggs.

**Apple Fritters, English Style.**—Beat one egg, add a few grains of salt and one-fourth cup of milk; cut out four rounds of bread from half-inch slices of stale bread. Set the bread into the milk and egg mixture and cook in deep fat. Stew apples, pared and cored, in a few spoonfuls of syrup. Place an apple on each round of bread and grate a little nutmeg over the top. Serve very hot.

**Frosted Apples.**—Pare and core ten large apples. Cover with one pint of water and three tablespoonfuls of sugar; simmer until tender. Remove from the syrup and drain. Wash the parings and let simmer with a little water for one-half an hour. Beat the white of one egg to a stiff froth and add one tablespoonful of sugar. Coat the top of the apples lightly with the meringue and place in a cool oven to dry. Strain the juice from the parings, add two tablespoonfuls of sugar, return to the fire and let boil for five minutes; add a few drops of lemon and a little nutmeg, cool and pour around the apples.





**Apple Gelatine.**—Cover one-half box of gelatine with half a cup of cold water and let stand for half an hour. Pare, core and quarter six tart apples, add the thin, yellow rind of half a lemon, cover with sweet cider or water, boil and press through a sieve; add one cup of sugar and juice of one lemon. Pour over the gelatine, mix, turn into a mould and let harden. Serve with cream or cider sauce.

**Apple Ginger.**—Wipe, pare, quarter, core and chop two and one-half pounds of sour apples. Put in a stew pan and add one and one-half cupfuls of light brown sugar, the juice and rind of one and one-half lemons, one-half ounce ginger and just enough water to prevent the apples from burning. Cover and cook slowly for four hours, adding water if necessary. Apple ginger may be kept for several weeks. For the Christmas dinner serve around roast goose in apple cups made of bright red apples.

**Ginger Apples.**—Pare and core some good apples, Greenings or Pippins. Fill the cavity in the center of each apple with a spoonful of chopped preserved ginger. Stand them in your baking dish (not tin) and pour over them a syrup made either of sugar and water flavored with lemon, and with a piece of dried ginger cooked in it, or if there is enough ginger syrup this may be used with the addition of a little water. Bake until soft and transparent, but not broken, basting occasionally with the syrup. Serve hot or cold, with a little whipped cream garnished with some pieces of ginger.

**Garnish for Roast Goose.**—Cook rings of apples clear in syrup. Drain, place a stewed prune in the center of each and sprinkle with chopped pistachio nuts. Arrange around the platter and place the goose in the center.

**German Apple Cup.**—Core fine-grained apples, pare except one ring around the center. Cut celery hearts very fine; mix with mayonnaise dressing, to which a little salt, pepper and half the bulk of whipped cream has been added. Fill the cavities of the apples and round up a little. Set on heart-shaped lettuce leaves. If the apples must stand after being pared

rub lightly with a cut lemon to prevent discoloration.

**Apple Goodie.**—Cut apples in balls with a vegetable scoop and cook until tender in a little syrup, to which a little lemon juice has been added. Toast slices of bread or stale cake; dip in milk, to which a little salt and butter has been added. Pile apple balls on slices of bread or cake, with five or six blanched almonds; add bits of any kind of jelly or marmalade. Serve with plain cream.

**Glazed Apples with Preserved Ginger.**—Core and pare half a dozen apples. Make a syrup with a cup of sugar and a cup of water. Cook the apples in the syrup, cook until tender, turn while cooking, but do not cover, as the steam will cause them to break in pieces. Have circular pieces of stale sponge cake ready, take the apples up onto the cake, sprinkle apples and cake generously with granulated sugar and set in the oven to glaze. Add half a cup of syrup from preserved ginger to the apple syrup and let boil up once. When the apples are a delicate brown pour the syrup onto a serving dish, set the apples into the syrup and fill the open spaces with pieces of preserved ginger. Serve hot with cream.

**Glazed Apples with Spiced Prunes.**—Choose large apples of uniform size;

pare, core and cook until tender in syrup. Remove to a platter. Boil the syrup down to a jelly and pour over the apples. Fill the centers with spiced prunes and dust the top of each apple with powdered sugar and serve hot.

**Green Apple Honey.**—Place cider made from half-grown apples, windfalls, on the back of the stove and let simmer gently until it is reduced to one-quarter the original bulk. Strain and add an equal bulk of sugar; heat until the sugar is dissolved. It will keep indefinitely in a cool place and is very useful either as a sauce for puddings or to add flavor to otherwise insipid-tasting fruits.

**Apple Icing.**—One cup of sugar, one-third cup of water, one saltspoonful of cream of tartar; heat gradually and boil without stirring until the syrup will thread when dropped from a fork. Pour slowly over the well-beaten white of one egg, beating constantly, and continue until thick enough to spread. Add two tablespoonfuls of grated apple, beat and spread on the cake.

**Apple Jam.**—Pare and cut apples into quarters, core and cut into rather thick slices; to every pound of apples allow one pound of brown sugar, and to every five pounds of apples allow the thinly-cut rinds and juice of four lemons and one-half pound of ginger root and one ounce of cloves. Let stand in a bowl until the following day; boil until the apples are a rich amber color and perfectly clear.

**Apple Jonathan.**—Peel and slice very thin four large or five small Greening apples; place in deep pudding dish or baking dish with two tablespoonfuls cold water. Make batter of one-third cupful of butter, one large cupful of granulated sugar, two eggs beaten thoroughly, two large cupfuls flour, with four teaspoonfuls good baking powder and one teaspoonful salt sifted together, stirring well; then add flour. Blend the whole for five minutes, then pour over the apples; let stand five minutes before placing in oven; bake thirty minutes.

**Sauce for Apple Jonathan.**—One and one-half cupfuls sweet milk, one tablespoonful butter, one-half cupful sugar,

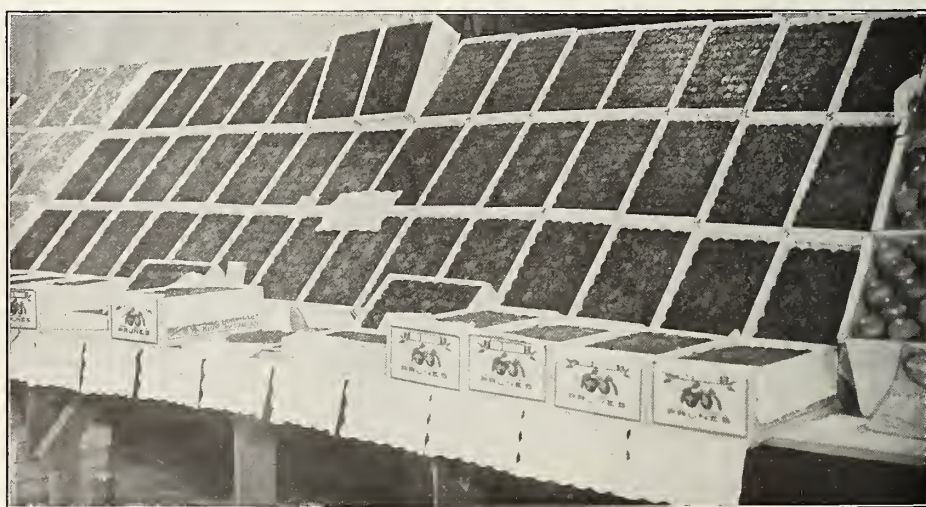


Exhibit of Dried Prunes by Mason, Eh man & Co., at Portland Apple Show, 1911





A Fine Twenty-five Box Exhibit, which won first prize at the Portland Apple Show last year

two tablespoonfuls cornstarch, three heaping tablespoonfuls raspberry jam. Place milk in porcelain dish over fire, let boil slowly; mix butter, sugar and cornstarch together; add one-third cupful cold milk; mix until smooth, then stir slowly into the boiling milk; let boil five minutes, then remove from fire and add raspberry jam. To be served hot.—J. W. W., New York City.

**Jellied Apples.**—Peel, core and quarter two quarts of tart apples. Make a syrup of one and one-half pints of water and two cups of sugar; boil rapidly for ten minutes. Cook the apples gently, a few at a time, until they are tender and clear. Remove them with a skimmer and spread on a platter. When the last of the fruit has been cooked add one-half package of gelatine which has been soaked in one-half cup of cold water for two hours, the juice of one lemon and stir until the gelatine is dissolved. Set the sauce pan in cold water and stir until the mixture begins to thicken; drop the apples in and mix gently, turn into a mould and let harden. Serve with whipped cream.

**Jellied Apples with Almonds.**—Pare, core and quarter Golden Pippins; stew until soft and beat smooth. Make syrup by boiling a pound and a half of sugar and a pint of water for every two pounds of apples. Put the apple pulp and the juice of three lemons into the syrup and boil gently until stiff enough to drop heavily from the spoon. Pour

into a wet mould and when cold turn onto a serving dish. Stick blanched almonds into the jelly and surround with whipped cream.

**Apples, Lexington Style.**—Core and pare eight apples, rub with lemon and cut in halves and cook in a syrup until tender. Let them cool, then roll in sponge cake crumbs, then in egg and milk, then in the crumbs and cook in deep fat. Fill the centers with grated pineapple and currant jelly. Surround the apples with the syrup and serve.

**Apple Loaf.**—Reserve enough bread dough to make a small loaf. Work thoroughly into it one tablespoonful of butter, one-third cup of sugar, one-quarter of a teaspoonful of cinnamon and two well-beaten eggs. Add flour to make a soft dough, knead lightly and let rise. Divide into three equal parts and roll each part to fit the pan. Lay one piece in a buttered pan, spread over it an inch layer of sour apples chopped fine. Pour over the apples a tablespoonful of melted butter; cover

with the second piece of dough and continue as before; brush the top with milk and let rise until very light. Steam for one hour, then place in a hot oven to brown lightly. Serve in slices with sugar and cream.

**Apples in Maple Syrup.**—Cut eight apples in halves and remove the cores with a teaspoon, put into a baking pan with one cup of maple syrup and one and one-half cups of water and two tablespoonfuls of butter. Bake until the syrup is thick and serve with whipped cream.

**Apple Macedoine.**—Cut a thick slice off the stem-end of red apples, core and remove the pulp with a potato-ball cutter. Cook one-half cup of sugar with one cup of water. Add clean rose geranium leaves and apple balls; cook until the balls are tender. When the syrup is cold add the juice of one lemon and a couple of peaches sliced into small pieces. Fill the apple shells with the mixture and serve very cold as a first course at a luncheon.

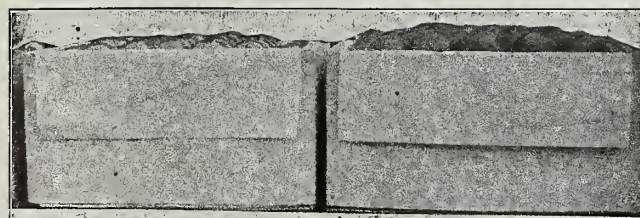
**Apple Marmalade.**—Pare, core and cut into small pieces coarse-grained apples. Allow a pound of sugar to each pound of apples. Add enough water to dissolve the sugar and boil until thick; add the apples and boil until tender; pass through colander; add the juice and grate rind of a lemon to every four pounds of fruit. Boil again until thick and put up in jars or glasses. Cover with paraffine. Crabapple marmalade may be made in the same way, with the lemon omitted. When cold it should cut like cream cheese.

**Apple Meringue.**—Two cups steamed apple pulp, one-half cup of sugar, one teaspoonful of butter, one-half teaspoonful of cinnamon or nutmeg. Add the yolks of two eggs slightly beaten and one tablespoonful of thick cream. Fill a deep pie tin lined with crust and bake without an upper crust. Make a meringue of the whites of two eggs and two tablespoonfuls of sugar; brown in a very moderate oven.

**Apples, Nut Stuffing and Whipped Cream.**—Scoop out apples and fill the shell with English walnuts and apple pulp mixed with mayonnaise; place in a circle on a large serving dish and heap whipped cream in the center.

**Apple Omelet, I.**—To eight large apples stewed very soft and mashed fine add one cup of sugar and flavor with nutmeg or cinnamon. When cold stir in three well-beaten eggs and one-half tablespoonful cornstarch dissolved in two tablespoonfuls of milk. Stir well and bake slowly twenty minutes. Serve hot.

**Apple Omelet, II.**—Separate four eggs; beat whites to a very stiff froth, then add the yolks and beat again, adding gradually two tablespoonfuls of powdered sugar. Have ready an omelet pan, in which one tablespoonful of butter has been melted; pour the egg mixture into the pan, and when it be-



Two Boxes of Apples, one packed with the right swell and the other too high.





Four and One-half Tier (165) Pack, Wrapped Northwest standard box,  $10\frac{1}{2} \times 11\frac{1}{2} \times 18$  inches inside measurement, containing 2,176 cubic inches without bulge.

gins to thicken spread over it a layer of apple sauce. Fold, turn onto a hot platter and serve at once with powdered sugar.

**Oxford Apples.**—Pare, core and quarter four large tart apples and boil in very little water. Mash and add one tablespoonful of butter, half a cup of sugar, half a cup of fine bread crumbs, the yolks of four eggs and the whites of two eggs beaten light. Pour into a baking dish and cover with a meringue made of the whites of two eggs and two tablespoonfuls of powdered sugar and brown.

**Apples with Oatmeal.**—Core apples, leaving large cavities, pare and cook in a syrup made by boiling one cup of sugar with one and one-half cups of water for five minutes. When the apples are soft drain and fill cavities with the hot, well-cooked meal and serve with cream and sugar.

**Apples a la Parisienne.**—Pare several sour apples, cut them in half crosswise and remove the cores. Cook them with one cupful of sugar to one cupful of water, taking care to retain the shape. Drain the apples and set each half on a round of stale sponge cake, sprinkled lightly with orange juice and either orange or peach marmalade. Cover the apple with a meringue and some chopped almonds and set in the oven to brown delicately. Serve either hot or cold.

**Apple-Pan Dowdy.**—Line a baking dish with thin slices of buttered bread. Fill in the center with sliced apples, sprinkle over the top four tablespoonfuls of dark-brown sugar and one-half teaspoonful of cinnamon. Add one-half a cup of water and cover with another layer of buttered bread, with the buttered side up. Bake for one hour in a moderate oven. Serve with liquid pudding sauce.

**Apple Pralines.**—Core and peel six apples and cook in one and one-half

cups of sugar and two cups of water. Make a candy of one cup of sugar, a little water and one-half cup of minced nuts. When this begins to caramelize put a spoonful on the top of each apple. Pour the syrup in which the apples were cooked over the apples and serve with whipped cream.

**Apple Pone.**—Pare and chop fine one quart of sweet apples. Pour a pint of boiling water over one quart of white cornmeal; when cool add enough sweet milk to make a very soft batter; add two tablespoonfuls of sugar and one-half teaspoonful of salt. Add the apples and pour into a well-buttered pan, cover and bake in a moderate oven for two hours.

**Porcupine Apples.**—Select apples of equal size. Pare, core and cook in syrup made of one cup of water to each half cup of sugar. Boil syrup down and roll the apples in it. Stud with blanched almonds; fill the centers with jelly. Arrange on a large plate with rolled wafers between apples.

**Apple Punch.**—Cut six tart apples in quarters; core, but do not pare; put into a preserving kettle and add one cup of raisins, two bay leaves, a small piece of stick cinnamon, the grated rind of three lemons and two quarts of cold water; let come to a boil and add two quarts more of cold water, cover and let boil for thirty minutes; drain through a muslin bag. When cold add the juice of three lemons and two pounds of sugar; stir until the sugar is dissolved. When ready to serve add a little shaved ice.

**Apples and Rice with Meringue.**—Put three-fourths of a cup of rice in a quart of cold water and stir while heating to the boiling point. Let boil for five minutes. Drain and rinse with cold water. Add three cups of milk and a scant teaspoonful of salt to the rice. Cover and cook until the rice is tender. Beat the yolks of two eggs, add the grated rind of an orange or lemon, one-fourth of a cup of sugar and one-fourth of a cup of butter. Mix thoroughly and stir into the rice. Turn the rice into a concave border mould which has been dredged with sugar. Set the mould in a pan on several thicknesses of paper, surround with boiling water and cook in the oven for fifteen or twenty minutes. Core and pare eight apples and rub with an orange or lemon. Cook in a syrup made of one and one-half cups of sugar and the same measure of water, being careful to keep the apples whole. When tender fill the apples with jelly or jam and pipe meringue over this. Dredge the whole with sugar and cook in the oven for eight minutes. Invert the rice on serving dish. Put apples in the cavity and pour the syrup around the base of the mould.

**Raised Apple Biscuit.**—Scald one cup of milk, add one tablespoonful of sugar and one tablespoonful of butter, let cool. Add one-half cake of yeast dissolved in warm water, one teaspoonful of salt and one cup of flour. Let rise; add cup of apple, pared and grated, and one cup of flour sifted with one-half tea-

spoonful of soda. Let rise for one hour. Shape into two flat cakes, let them double their bulk, bake in hot oven, split while hot and butter. Serve hot with sugar and butter.

**Apples and Rice.**—Pare and core apples, place in a baking dish and fill the holes in the apples with chopped raisins and sugar; fill the spaces between the apples with rice that has been boiled for fifteen minutes. Cover and bake for fifteen minutes, remove cover and bake for fifteen minutes longer. Serve hot with cream.

**Apples in Rice Cups.**—Boil rice in salted water until tender. Half fill coffee cups and let stand until cold. Stand in a pan of hot water until they will slip from the cup easily. Scoop out a small place and lay a quarter of an apple that has been cooked in a rich syrup in the cavity. Serve with the apple syrup or cream.

**Apple Relish.**—Three pounds apples diced with the skins on. Take three pounds sugar, one pound raisins, one pound pecans, two oranges, remove peeling and grind it in meat grinder, then cut the orange into small pieces. Cook for one hour, adding the nuts five minutes before removing from the stove.

**Apple Schmarren.**—Make a batter of one tablespoonful of pastry flour, two tablespoonfuls of milk, a pinch of salt and a well-beaten egg. Slice into this batter one good-sized apple. Put into a frying pan one teaspoonful of clear lard, heat it and pour in the batter, fry a nice brown and serve with powdered sugar.

**Apple Sherbet.**—Boil one quart of apples in a pint of water until soft. Mash through a sieve. Add the juice of one orange and one lemon, half a pound of sugar and a quart of water. Beat well and freeze. When it becomes like slush add the well-beaten white of one egg and finish freezing.



Straight Tier Pack, Wrapped In this pack the apples lie straight on each other and will show marks.





Upper row, left to right, 88 96 80 80 80 96  
Lower row, left to right, 112 96 88 96 72 80

**Crabapple Sherbet.**—Put two quarts of quartered crabapples over the fire with enough water to keep them from burning. Cover and let simmer until tender; drain as for jelly. Boil one quart of water and one pint of sugar for twenty minutes from the time that it begins to boil. When cool add one pint of the crabapple juice and the juice of one lemon and freeze.

**Spiced Crabapples.**—Select sound Siberian or Transcendent crabs with the stems on. Boil three pounds sugar and one and one-half pints of cider vinegar to a rich syrup; add two ounces of stick cinnamon. Drop a few of the crabapples into the syrup, turn and cook until tender, remove and place in jars, continue until the apples are all used, boil the syrup down and pour over the fruit. If the crabapples are very ripe it is better to steam them until tender; place in jars and pour the syrup over them.

**Sausages and Fried Apples.**—Prick the sausages well with a fork. Place in a deep frying pan, pour in enough boiling water to cover the bottom, cover and cook over a moderate fire. When the water evaporates remove the cover and turn several times that they may be nicely browned. Turn onto a platter. Core a number of large tart apples cut them in rings an inch thick and fry in the sausage fat. Garnish the sausage with the apples and serve.

**Stuffed Apples to Serve with a Roast.** Into a sauce pan put two and a half cups of white stock, add a bay leaf, one teaspoonful of minced onion, half a teaspoonful of salt and a very little pepper. Simmer for twenty minutes and strain. Pare and core ten tart red apples, put them in a granite pan, pour the stock around, cover and simmer until tender, but not broken. Carefully remove from the stock and set aside. Blanch two cupfuls of chestnut meats, slice, cover with the stock, add four teaspoonfuls of currant jelly, half a saltspoonful of salt, a little paprika and simmer until the nuts are tender. Fill the center of the apples heaping full and garnish the roast meat with them.

**Spiced Apples with Meringue.**—Pare and core six large apples and arrange in a baking dish. Mix three-fourths of a cup of sugar, one teaspoonful of cin-

namon and one-fourth of a teaspoonful of salt; fill the cavities. Add one-fourth cup of water and bake until the apples are soft, basting frequently with the syrup. Remove from the oven and cool slightly, pile meringue on the top of each apple, return to the oven, bake eight minutes. Chill and serve with cream or custard sauce. For the meringue, beat the whites of two eggs until stiff and add very gradually, while beating constantly, four tablespoonfuls of powdered sugar; add one-half teaspoonful of vanilla.

**Apples En Surprise.**—Make apple cups by cutting a thick slice from the stem end and removing the pulp with a teaspoon. Fill the cups with equal quantities of the apple pulp, pecan meats and Maraschino cherries cut into small pieces. Add one teaspoonful of sugar to each apple and bake until the apples are soft, but will hold their shape. Remove from the oven and add one teaspoonful of Maraschino and one teaspoonful of sherry to each cup.

**Apple Sponge.**—Cover one-half box of gelatine with cold water and allow it to stand for half an hour, then pour over it half a pint of boiling water and stir until dissolved. Mix a pint of

strained apple sauce with the gelatine, add a pound of sugar and stir until it melts, and the juice of two lemons. Set on ice until it begins to thicken. Beat the whites of three eggs to a stiff froth, stir into the apple mixture and pour into a mould. Serve with whipped cream.

**Apples Stuffed with Figs.**—Pare and core large apple; fill centers with chopped figs, cover with sugar, place in a deep baking dish and add a little water; bake, basting well frequently. Serve with cold cream.

**Sweet Cider Frappe.**—Pack the can of a freezer with one measure of salt mixed with three measures of crushed ice. When the can is frosted pour in sweet cider and freeze like sherbet. Serve with roast turkey or immediately after it.

**Apple Souffle.**—Pare, core and cook four tart apples in just enough water to prevent burning. Pass through a sieve, sweeten to taste and add one teaspoonful of lemon extract. Sift together four level tablespoonfuls of cornstarch and one level tablespoonful of flour, dissolve in four tablespoonfuls of cold water. Melt one tablespoonful of butter and add one-fourth of a teaspoonful of salt, pour in one cup of boiling water, add the flour and cornstarch mixture and cook until clear. Add the apple pulp, remove from the fire, stir thoroughly. Beat three eggs separately; add first the yolks to the apple mixture and lastly the whites of the eggs. Pour into a shallow baking dish and bake in a moderately hot oven until puffed up and brown. Serve at once.

**Apple Slump.**—Pare, core and quarter apples, add a little water and sugar to taste, stew until tender and cover with the following mixture: Sift one pint of flour and one teaspoonful of baking powder, add a pinch of salt and two cups of milk, mix and turn out onto a lightly-floured board. Roll to a one-half inch thickness and place over



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5

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the stewed apples, cover and cook for ten minutes without lifting the lid. Serve hot with cream and sugar or soft custard.

**Apple Stephan.**—Mix two pounds of flour with one pound of finely-chopped suet; add water to make a soft dough. Roll into a sheet one inch thick. Grease a shallow pan with hot suet, sprinkle with two tablespoonfuls of brown sugar. Place the crust in the pan and cover with the following mixture: One pound of sliced apples, one-half pound of orange and lemon peel (chipped), one-half pound of currants and one-half of shredded citron. Sprinkle with one cup of brown sugar, one saltspoonful each of cloves and cinnamon. Squeeze the juice of three lemons over all and add one gill of water, cover with a thin layer of paste and bake in a moderate oven for four hours. Serve with sauce.

**Stuffed Apples.**—Cut the blossom-end off good cooking apples. Scoop out the center and fill with pecan meats, add two teaspoonfuls of sugar and one teaspoonful of brandy to each apple. Bake, with a little water in the pan, until tender, but not out of shape. Just before serving press into each apple three or four brandied cherries.

**Apple Tart.**—Line a deep, round pie tin with rich pie paste and fill it three-quarters full of apples, pared, cored and sliced. Dredge with sugar, put a twist of crust around the edge. When nearly baked spread with a thin layer of orange marmalade and pour over a rich custard made of one cup of milk, one tablespoonful of sugar and two egg yolks. Return to the oven and bake until the custard is set.

**Apple Tarts, I.**—Line patty pans with nice crust, put in each chopped apples

and a little sugar, bake in a moderate oven and let cool. Just before serving cover each tart with whipped cream and place a drop of currant jelly on the top of each.

**Apple Tarts, II.**—Roll a good paste into a rectangular sheet. Cream one-half cup of butter, put over the pastry in small lumps. Roll up the pastry as for a jelly roll. Pat and roll this into a sheet and cut into rounds. With the small end of a pastry tube cut three small rounds from one-half of the circles of pastry. Place a teaspoonful of rather dry apple sauce, which has been sweetened and chilled, sprinkle with a little cinnamon and brush the edges of the circle with cold water. Put a circle with holes over the apple sauce and press the edges together, brush the top with beaten egg and dredge lightly with sugar. Bake until a light brown.

**Apple Tartlets.**—Cover six fluted patty pans with pastry; beat one-fourth cup of butter to a cream; gradually beat in one-fourth cup of sugar and the grated rind of an orange or lemon; add the yolks of two eggs, beating in one and then the other, then beat in one tablespoonful of syrup from a can of apricots; also one-third cup of sifted flour, sifted again with a scant fourth of a teaspoonful of baking powder. Put the mixture into the tins, lined with the pastry, and bake about twenty minutes, or until the filling is well rounded and of good color. If the cake mixture falls on removal from the oven more flour or more baking is needed. Put half a canned apple, with skin removed (half a brandied peach may be substituted), on top of each, cover with meringue and return to the oven for ten minutes, or until the meringue is cooked and lightly browned. Serve hot or cold for dessert.

**Meringue for Tartlets.**—Beat the whites of two eggs until dry, then gradually beat in two level tablespoonfuls of sugar, and finally fold in two tablespoonfuls of sugar and half a teaspoonful of vanilla extract.

**Prune and Apple Tart.**—Stone one can of prunes, put them into a pudding dish, add to them one pound of sliced apples, three tablespoonfuls of sugar, one teaspoonful of mixed spice and grated rind of half a lemon. Cover with a good pastry and bake in a hot oven until ready.

**Apple Taffy.**—To one pound of sugar add one-half tablespoonful of vinegar and one-half cup of juice drained from stewed apples. Put the ingredients in an agate sauce pan and let boil to the "crack." Turn onto a buttered platter, and when cool enough to handle pull until white and glossy.

**Apple Tapioca.**—Soak three-fourths of a cup of tapioca in water for one hour to cover, drain, add two and one-half cups of boiling water and one-half teaspoonful of salt; cook in double boiler until transparent. Core and pare apples, arrange in a buttered baking dish, fill cavities with sugar, pour tapioca over apples and bake in a moderate oven until the apples are soft. Serve

with sugar and cream or with cream sauce. Sago may be used instead of tapioca.

**Cream Sauce.**—Mix and beat until stiff three-fourths of a cup of thick cream and one-fourth of a cup of milk, add one-third of a cup of powdered sugar and one-half teaspoonful vanilla.

**Apple Turnovers, I.**—Cut ordinary pie crust in squares. Put apple sauce through a sieve, add a few grains of salt and a few gratings of nutmeg. The apple sauce should not be too moist. Trace a figure on one side of the square of paste, on the other side, diagonally, place a spoonful of the apple sauce.



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Brush the edges of the paste around the apple with cold water, turn the other half of the paste over and press the edges closely together. Set the turnovers on a buttered baking sheet and brush the tops with slightly beaten white of egg, dust with granulated sugar and bake in a moderate oven.

Apple Turnovers, II.—Sift together one pint of flour, one-half teaspoonful of salt and two level teaspoonfuls of baking powder, rub into the dry ingredients one tablespoonful of butter and add enough milk or water to make a soft dough. Roll one-half inch thick and cut with a biscuit cutter. Put two tablespoonfuls of stewed apples on one-half of the dough, fold the other half over and pinch the edges together; place these in a baking pan, brush with milk and bake for twenty minutes.

Virginia Apple Toddy.—Bake tart apples until nearly tender, cover with brandy and sugar and bake slowly for two hours. The alcohol in the brandy evaporates, leaving only a delicious flavor.

Apple Water.—Wipe, core and pare one large sour apple, put two teaspoonfuls of sugar in the cavity; bake until tender, mash, pour one cup of boiling water over it and let stand one-half hour and strain. This is especially refreshing for fever patients.

Apple Whip.—Pare, quarter and core four sour apples, steam until tender and rub through a sieve; there should be three-fourths of a cup of pulp. Beat on a platter the whites of three eggs, gradually add the apple pulp, sweetened to taste, and continue beating. Pile lightly on a serving dish and chill. Serve with cream or soft custard.

Soft Custard.—Beat three eggs slightly, add one-fourth cup of sugar and one-eighth teaspoonful of salt; add gradually two cups of scalded milk, stirring constantly; cook in double boiler until the mixture thickens or until the spoon is coated. Strain immediately, cool and flavor.

Baked Apples, I.—Wipe and core sour apples. Place in a baking dish and fill centers with sugar and cinnamon, allowing one-half cup of sugar and one-fourth teaspoonful of cinnamon to eight apples. Cover the bottom of the dish with boiling water and bake in a hot oven until soft, basting often with

syrup in the dish. Serve hot or cold with cream.

Baked Apples, II.—Peel and core tart apple; fill the holes with shredded citron, raisins, sugar and a little lemon peel. Place in baking dish and pour over them one-half cup of water and dust with granulated sugar. Bake in a slow oven until perfectly tender and sprinkle with soft bread crumbs and sugar; bake for ten minutes and serve hot with cream or pudding sauce.

Baked Apples, III.—Core and pare large tart apples; fill cavities with butter, sugar and spice and bake in the usual way. Cook parings, cores and one large chopped apple in water to cover. Strain juice, add the juice of one lemon and sugar in the proportion of two-thirds of a cupful to one cup of juice. Cook until it jellies and pour over the baked apples. Chill and serve with whipped cream.

Apples Baked in Strawberry Jam.—Core tart apples and place in a baking dish; fill the cavities with strawberry jam and bake until soft. Serve hot with cream.

Baked Apples, Creole Style.—Cook cored apples in a little water and lemon juice. Place in a dish and fill centers with jelly or marmalade. Add one-fourth of a cup of sugar to the liquid, boil and pour over the apples. On the top of each apple place a meringue, pressing it from a pastry bag through a star tube. Put the apples in a moderate oven for about eight or ten minutes. Serve cold.

Sliced Apples Baked in Cream.—Pare, core and slice several apples, put into a baking dish and cover with cream. Bake for ten minutes. Another good breakfast dish is made by covering the apples with well-cooked oatmeal and baking for twenty minutes. Serve with cream.

Baked Apples with Oatmeal.—Core apples; fill the space from which the core was taken with cold cooked oatmeal. Stand the apples in a baking dish, sprinkle with sugar and add one-half cup of water. Bake in a moderate oven until soft. Serve with cream, using a little more oatmeal for garnish.

Panned Baked Apples.—Core and cut apples into eighths. Put a layer in a baking dish, sprinkle with two tablespoonfuls of sugar, add another layer

of apples and continue until the dish is full. Add to each quart of apples a half pint of water, cover the dish and bake in a quick oven until soft. The skin, which is left on, gives a fine flavor. Serve hot in the dish in which they were baked. This is very nice when served with the meat course at dinner.

Baked Sweet Apples.—Wipe and core eight sweet apples, put in baking dish and fill cavities with sugar, allowing one-third of a cup. Add two-thirds of a cup of boiling water and cover; bake for three hours in a slow oven, adding more water if necessary.

Apple Sauce Cake, I.—Cream half a cup of butter and beat in one cup of sugar; add a cup of raisins chopped and dredged with flour, one saltspoonful of salt, one and one-half teaspoonful of cinnamon and one-half teaspoonful of grated nutmeg. Mix these ingredients. Dissolve one teaspoonful of baking soda in a little warm water and stir into a cupful of unsweetened apples; let it foam over into the other ingredients and beat thoroughly; add two cups of flour and bake three-quarters of an hour in a moderate oven.

Apple Sauce Cake, II.—One cup of unsweetened apple sauce, one and one-half cups of sugar, one-half cup of shortening, yolk of one egg, one level teaspoonful of cinnamon, one-half teaspoonful of cloves, one-half teaspoonful of soda, one level teaspoonful of baking powder and two cups of flour. Strain apple sauce, add soda, melted shortening and flour sifted with baking powder and spices. Beat all thoroughly and bake in two layers and put together with frosting.

Danish Apple Cake.—Stew two pounds of good cooking apples, using as little water as possible; add cinnamon and sugar to taste. Toss one-fourth of a pound of bread crumbs in melted butter, let them brown lightly. Line the bottom of a well-greased cake tin with a thick layer of crumbs, then a layer of apple sauce, repeating until the pan is full. Bake in a quick oven for one-half hour, and when cold turn from the pan. Serve with whipped cream.

Dutch Apple Cake.—Mix one cup of scalded milk, one-third of a cup of butter, one-third of a cup of sugar and one-half a teaspoonful of salt. When





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lukewarm add one yeast cake, broken into small pieces, two unbeaten eggs and flour to make a soft dough. Beat thoroughly, cover and let rise until the mixture has doubled its bulk. Beat thoroughly and again let rise. Spread as thinly as possible in a well-buttered dripping pan, brush over with melted butter. Press sliced apples into the dough in even rows. Sprinkle with one-fourth cup of sugar mixed with one-half teaspoonful of cinnamon, then with two tablespoonfuls of well-washed currants. Cover and let rise; bake in a moderate oven for thirty minutes. Cut in squares and serve plain or with whipped cream.

**Dried Apple Fruit Cake.**—Boil two cups of dried apples in two cups of molasses. Cream one cup of butter with two cups of brown sugar, add four beaten eggs and two cups of sour milk; sift together five cups of flour, two teaspoonfuls of salt, two teaspoonfuls of baking powder, one teaspoonful of cinnamon and one-half teaspoonful of cloves. Stir into the dry ingredients; add two pounds of raisins and one pound of currants, well floured, and two pounds of English walnut meats broken into small pieces. Bake for three hours in a moderate oven.

**Dried Apple Cake, I.**—Soak two cups of dried apples over night, drain and chop fine; add one cup of molasses and let simmer for three hours; let cool. Cream one cup of butter and one and one-half cups of brown sugar; add one-half cup of sour milk, three beaten eggs and the apple mixture. Add three and one-half cups of flour, one teaspoonful each of soda, cloves, allspice and cinnamon sifted together. Bake in one loaf for two hours in a moderate oven.

**Dried Apple Cake, II.**—Chop fine three cups of dried apples which have been well soaked. Add three cups sugar, one cup of raisins and one cup of currants; cook in very little water until the apples are soft. When cold add three well-beaten eggs, one-half cup butter, one teaspoonful each of cinnamon, cloves and allspice, and three cups of flour sifted with one teaspoonful of soda. Stir well and bake in one loaf. Bake for one hour in a moderate oven.

**German Apple Cake.**—Sift together two cups of flour, half a teaspoonful of salt and three and one-half level teaspoonfuls of baking powder. Work into the dry ingredients one-fourth of a cup of butter. Beat one egg, add three-fourths of a cup of milk and stir into the first mixture. Spread in a well-buttered shallow pan. Have pared and cored four or five apples, press down into the dough; sprinkle the apples with well washed dried currants and the edge of the dough thickly with powdered sugar. Bake until the apples are tender and serve with cream and sugar or hard sauce.

**To Dry Apples.**—Select sound fruit that has matured. Pare, core and quarter and slice lengthwise. String and dry near the fire, or spread on frames covered with muslin or netting, and let dry in the sun. If the winter apples are not keeping well it is a good plan to dry them to prevent waste. Although some have a prejudice against dried apples, they can be made very palatable with a little care.

**Dried Apple Roly Poly.**—Sift a pint of flour, two tablespoonfuls of baking powder and one-half teaspoonful of salt, rub in one tablespoonful of shortening. Add two-thirds cup of water, knead quickly and roll out into a very

thin sheet. Brush with melted butter. Chop dried apples fine; the apples should be soaked over night; sprinkle over the dough the apples and four tablespoonfuls of sugar. Roll up and place in a buttered baking pan, brush with water and bake in a moderately hot oven for three-quarters of an hour. After the roll has been baking for half an hour baste with a tablespoonful of sugar dissolved in two tablespoonfuls of water; return to the oven to glaze. Serve hot with cream and sugar.

**Apple Dumplings.**—Take large baker's buns, slice off the outer crust and cut out so as to make a cup; brush over with melted butter and place in the oven to dry and brown. Bake medium-sized apples, from which the cores have been removed and the center filled with butter and sugar. Place the apple in the cup and serve with whipped cream.

**Baked Apple Dumplings.**—Cut rich pie crust into six-inch squares. In the center of each place a small apple, pared and cored. Fill the apples with sugar, cinnamon and a whole clove. Wet the edges of the pastry with white of egg, fold it over the apple, pinch and flute to look well; bake about forty minutes; toward the last brush the top with white of egg and sprinkle with sugar. Serve with hard sauce.

**Boiled Apple Dumplings.**—Beat well, without separating, two eggs, add a pinch of salt, one pint of milk and one cup of flour. To a second cup of flour add two teaspoonfuls of baking powder; add this to the batter and as much more flour as is necessary to make a soft dough. Roll out quickly one-half inch thick. Cut into squares, lay two or three quarters of pared apples on each, sprinkle with sugar and pinch the dough around the apples. Have a number of pudding cloths ready, wrung out of cold water and sprinkled well with flour. Put a dumpling in each, leave a little room for swelling and tie tightly. Drop into a kettle of rapidly-boiling water and keep the water at a steady boil for an hour. Serve hot with hard sauce. Have a saucer in the bottom of kettle to prevent burning.

**Individual Apple Dumplings.**—Butter six muffin rings and set them on a shallow agate pan which has been well buttered. Fill the rings with sliced apples. Make a dough of one and one-half cups of pastry flour sifted several times with one-half teaspoonful of salt and three level teaspoonfuls of baking powder. Chop into the dry ingredients one-fourth of a cup of shortening, gradually add three-fourths of a cup of milk or water. Drop the dough on the apples on the rings. Let bake about twenty minutes. With a spatula remove each dumpling from the ring, place on a dish with the crust side down. Serve with cream and sugar, hard sauce or with a fruit sauce.

**Steamed Apple Dumplings.**—Fill well-buttered muffin pans half full of rather thick apple sauce. Two cups of flour, two teaspoonfuls of baking powder, one teaspoonful of salt, two tablespoonfuls of butter rubbed thoroughly



# APPLES FOR CHICAGO

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into the dry ingredients. Add enough milk to make a soft dough and drop one large tablespoonful on top of each pan of apple sauce. Bake for twenty minutes in a rather hot oven. Serve hot with lemon sauce or maple syrup.

**Apple Jelly.**—Cut twelve pounds of apples into squares and core. Put into preserving kettle and add six quarts of water, cover and boil gently for twenty minutes. Drain over night and strain the juice. Boil rapidly for five minutes and add one pound of hot sugar to each pint of juice; stir until the sugar dissolves and boil quickly until it will form a jelly on the spoon or on a cold plate. Add the seeds of two vanilla beans and pour into sterilized glasses. Cover with paraffine.

**Apple and Barberry Jelly.**—Equal parts of barberry and apple juice; let boil for twenty minutes and add an equal amount of sugar. Let boil briskly until it jellies on a spoon. Quince, grape or wild plum may be used instead of the barberry juice.

**Apple Mint Jelly.**—Wash, quarter and core either crabapples or sour apples. Add water, but not enough to cover. Simmer, stirring occasionally until soft. Drain in a bag and measure juice. To each cup of juice take three-fourths of a cup of sugar; heat the sugar in the oven. Heat the apple juice to the boiling point quickly and let boil for ten or fifteen minutes, skimming as needed, and add the hot sugar; let boil again, and when a little jellies on a cold saucer add several sprigs of spearmint and enough green vegetable coloring matter to make a delicate green. Strain into glasses, half-filling them; when this becomes firm add more jelly made without the mint and coloring matter. The delicate green and pink make a very pretty jelly to serve with lamb.

**Crabapple Jelly.**—Wash and core crabapples, put into a preserving kettle and add cold water until it can be seen just below the top layer of the apples. Cook for twenty minutes. Drain in a jelly bag for three hours. To each pint of juice add one-half pound of sugar. Heat sugar in the oven. Bring the juice to the boiling point and boil briskly for ten minutes; add the hot water and boil for two minutes. Pour into glasses and cover with paraffine. Crabapple juice added to plum, barberry, quince or

peach juice makes delicious jelly. Because of the large amount of pectose present in apples the juice makes a firm jelly very readily.

**Evaporated Apple Jelly.**—Boil evaporated apples until soft, strain juice through a jelly bag, add one-half cup of sugar to each cup of juice and boil until it will jelly on a cold plate. A rose geranium or lemon verbena leaf adds flavor to the jelly.

**Apple and Mountain Ash Jelly.**—Take equal parts of quartered apples and the berries of the mountain ash. Boil until soft. Drain and add one pound of sugar to each pint of juice, boil until it jellies, turn into tumblers and cover with paraffine.

**Apple and Rhubarb Jelly.**—Cut apples into quarters. To every pound of apples add one cup of rhubarb juice. Let simmer until apples are soft. Strain through a jelly bag without pressure. To each pint of juice add one pound of sugar. Boil briskly, stirring well and removing all scum until of the desired consistency. Pour into tumblers and cover with paraffine. The addition of the thin outer rind of the lemon is considered an improvement to apple jelly.

**Spiced Apple Jelly.**—Wash and quarter apples. Cover with three quarts of cold water and one quart of vinegar. Boil until soft. Drain through a colander. Strain juice through a jelly bag. Take equal measures of sugar and juice, two dozen whole cloves and some thick cinnamon. Boil until it jells; strain out the spices.

**Apple Preserves, I.**—Use three-quarters of a pound of sugar to each pound

of apples. Good flavored apples that are not easily broken should be used. Make a rich syrup of sugar and water and add a little ginger root tied in a bag; add a little lemon juice and boil a few apples at a time until transparent. Place in jars or glasses; boil the syrup until very thick and pour over the apples. Crabapples make delicious preserves; core without paring until clear in a rich syrup, drain and place in jars; fill with the syrup boiled down.

**Apple Preserves, II.**—Make a syrup of one pound of sugar and to half a pint of water add the thin outer rind and the juice of one lemon; let boil briskly for five minutes. Drop quarters of apples into the syrup and cook gently until clear; stand aside to cool. When cold transfer carefully to jars and boil the syrup down. Pour over the apples and seal.

**Apple Preserves, III.**—Drop pared and quartered apples into clear lime water to prevent discoloration. When enough are ready for use rinse in clear, cold water and pack in their own weight of sugar. Let stand twenty-four hours; drain syrup off and boil. For each cup of syrup add one tablespoonful of ginger tea. Add apples and cook until clear, skim out, lay on a platter, cover with glass and set for six hours in the sunshine. Return to syrup and cook for two minutes, skim out and pack in jars. Add more sugar and cook the syrup until as thick as honey; pour over the fruit; add two whole cloves and a bit of candied lemon peel to each jar and cover with paraffine.

**Apple and Quince Preserves.**—Pare, core and quarter Baldwin apples; add



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a third as many quinces that have been pared, cored and cut into small pieces and boiled until tender. Make a syrup of the water in which the quinces were boiled and as much sugar as there are apples and quinces. Let boil, skim and drop the quinces and apples in, and let boil for fifteen minutes; dip out carefully and put into jelly glasses; boil the syrup until it will jelly and pour over the fruit.

**Apple Chips.**—Cut eight pounds of sweet apples into small pieces. Don't pare. Add four pounds of sugar and one-fourth of a pound of Canton ginger. Add the sugar and ginger to the apples and let stand for twenty-four hours; add four lemons cut into small pieces, rejecting seeds. Cook slowly for three hours. Put into glasses or stone jars and cover with paraffine.

**Preserved Hyslop Crabapples.**—Cut out the blossom, but leave on the stem. Cover the bottom of an earthenware crock with water; put in a layer of apples. Cover with thick layer of sugar. Add a layer of crabapples and continue in this manner until the crock is full. Cover and bake for eight or ten hours in a very slow oven. Cover, and when cool place in a dark, cool place. The result is a delicious, translucent apple in a red jelly.

**Preserved Apples (Whole).**—Pare and core large, firm apples. Boil the parings in water for fifteen minutes, allowing a pint to each pound of par-

ings. Strain and add three-fourths of a pound of sugar to each pint of water, as measured at first; add the grated rind of one-fourth lemon to each pint of syrup and return to the kettle and let boil for five minutes, skim and pour over the cold raw apples. Let stand until cold, then cover and cook slowly until transparent. If directions are carefully followed the apples will remain unbroken.

**Preserved Apples.**—Quarter and core apples; fill an earthen crock two-thirds full, cover and bake slowly for several hours. Seal in air-tight jars. When ready to use stand the jar in a kettle of water and heat. They taste like freshly-baked apples when served with cream and sugar.

**Apple Pudding, I.**—Sift together one and one-half cups of flour, two teaspoonfuls of sugar, one-fourth teaspoonful of salt and one and one-half teaspoonfuls of baking powder. Work into the dry ingredients three tablespoonfuls of butter and add one-half cup of milk. Butter a quart pudding dish and fill two-thirds full of apples cut in quarters, sprinkle with sugar and add two teaspoonfuls of lemon juice and one-half teaspoonful of nutmeg or cinnamon. Cover and bake until soft. Roll the dough mixture out lightly, place over the apples and bake for twenty minutes and serve with hard sauce.

**Apple Pudding, II.**—One cup of flour, one-half cup of milk, one-half cup of sugar, one egg, two tablespoonfuls of butter, one teaspoonful of baking powder. Beat well and pour over apples that have been sliced and placed in a well-buttered pudding dish. Bake in a moderate oven until the apples are soft; test with a toothpick. Serve hot with cream or hard sauce.

**Apple Pudding, III.**—Pare and slice two quarts of tart apples; add one cup of water and cook slowly until soft. Rub through a sieve. Sweeten to taste, and when cool add one tablespoonful of lemon juice and the yolks of four well-beaten eggs. Turn into a buttered dish and bake for one-half hour in a hot oven. Let cool for a few minutes and cover with a meringue made of the whites of four eggs and four tablespoonfuls of powdered sugar and one teaspoonful of lemon juice. Dust with sugar and brown. Serve either hot or cold.

**Hard Sauce.**—Cream one-third cup of butter, gradually add one cup of powdered sugar and two-thirds teaspoonful of vanilla.

**Apple and Brown Bread Pudding.**—Mix two-thirds of a cup of chopped suet with two cups of Boston brown bread crumbs; add two cups of apples chopped fine, half a teaspoonful of salt, a cup of raisins dredged with two tablespoonfuls of flour and half a teaspoonful of ginger or mace. Beat one egg, add a cup of milk and stir into the dry ingredients. Steam in a buttered mould for two and one-half hours. Serve with creamy sauce.

**Apple Christmas Pudding.**—Pare, core and quarter six tart apples. Add a cup of water, cover and boil quickly for five minutes. Press through a sieve; add a tablespoonful of butter and a cup of sugar. Beat three eggs until light; add one pint of milk and a cup

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of hot boiled rice. Add the apples and bake for half an hour. Lemon or orange rind may be added. Serve cold with cream or lemon sauce.

**Apple Cornmeal Pudding.**—Pare, core and slice very thin twelve medium-sized King apples. To one quart of sweet milk add one quart of cornmeal, one teaspoonful of salt, four tablespoonfuls of chopped suet, one cup of molasses, one teaspoonful of soda dissolved in the molasses and the sliced apples. Stir well and pour into a well-buttered pudding mould. Steam for four hours and serve hot with any good pudding sauce.

**Apple Custard Pudding.**—To one quart of pared and quartered apples add one-half cup of water and stew until soft; remove from the fire and add one-half cup of sugar, two tablespoonfuls of butter and the juice and grated rind of one lemon. Mix two tablespoonfuls of flour with two cups of fine bread crumbs, stir into the apple mixture and add the well-beaten whites of two eggs. Pour into a buttered pudding dish and bake for forty-five minutes in a moderate oven. Serve with hard sauce.

**Apple Sauce Pudding.**—Cream one-quarter cup of butter with one-half cup of brown sugar; add one beaten egg, two tablespoonfuls of milk, one-half teaspoonful of baking powder and enough flour to make a stiff batter. Bake in two layers, put together while hot with apple sauce and serve with custard.

**Apple and Marmalade Pudding.**—Pare about three dozen tart apples, or less, according to the size of family. Cut them into quarters and place in a sauce pan with half a glass of water and the peel of one lemon. Put on the fire and cook slowly until the apples are tender. Remove the lemon peel and add six ounces of sugar, then go on cooking until the quantity is reduced to one-half, stirring from time to time to prevent burning. Butter a tin mould and cut a piece of bread one-quarter of an inch thick that will fit the bottom. Cut strips of bread of the same thickness about an inch wide. Dip the pieces of bread in melted butter, line the mould with them and pour in one-half the quantity of apples, then a layer of peach or orange marmalade, and over this the remainder of the apples. Cover with a piece of bread dipped in butter and bake in a moderate oven for one hour. Turn out of the mould and serve cold with cream.

**Bread and Butter Apple Pudding.**—Cover the bottom of a shallow, well-buttered pudding dish with apple sauce. Butter slices of stale bread, cut into diamond-shaped pieces and place as close together as possible over the apple sauce, buttered side up. Sprinkle with sugar and a few drops of vanilla. Bake in a moderate oven and serve hot with cream.

**Bird's Nest Pudding.**—Core and pare eight apples, put into a deep, well-buttered pudding dish, fill the centers with sugar and a little nutmeg, add one pint of water and bake until tender, but not



Portland, Oregon, September 25, 1912.  
*Editor Better Fruit:*

I am glad to be able to announce to the readers of "Better Fruit" that the Baby Caterpillar after years of experiment is now complete and on the market, as per announcement in our advertisement in this issue.

The Caterpillar principle, unique in itself, and of such intrinsic value, is retained in the new Baby Caterpillar. In the designing of this tractor particular heed was given to the needs of the orchardist. The Baby Caterpillar can be used in the old orchards without harm to the trees. It will plow, cultivate, harrow and roll all in one operation, and at a minimum cost.

The Baby Caterpillar is 30-horsepower and is built low and the highest point is only 5 feet 6 inches from the ground. It will be used by the smaller orchard of 100 to 200 acres or by joint ownership of several small owners. The orchard work will be done promptly at the proper time, and at one-third the cost of horses. When the work is done all expense stops. It also solves the labor problem and the storage of fodder and the care and trouble of a large number of horses.

The exhibit of the Holt Caterpillar Gas Tractor at the Oregon State Fair at Salem, September 2 to 7, and the week following at Eugene, was well attended and elicited many favorable comments.

Three Caterpillars were shown, two of their new 60-horsepower models and one 45-horsepower, that had been in use two seasons on the well known 500-acre orchard of the Fargo Orchard Company, Fargo, Marion County, this state.

There was something unusually attractive about this exhibit, and that was the fact that

there was something doing all the time. The Caterpillars were on the move every day, rain or shine, and unfortunately for the fair attendance, the rainy days predominated, yet every day the Caterpillar was on the in-field plowing. The result of this plowing was good work, although the surface of the soil was wet, thus demonstrating clearly that the soil itself is often in the very best condition for plowing and yet the surface not in condition to furnish suitable traction for the ordinary traction engine, nor in such condition that the tramping of horses will do it any good.

The many people who witnessed the demonstration of the Caterpillar now realize that on the large bearing tractive surface of the Caterpillar device the weight of the engine, which by the way is only 300 pounds to the horsepower, is so distributed over the ground that the Caterpillar does not pack the soil. The Caterpillar is also enabled by this device, peculiar to it alone, to travel over the soil under any conditions, whether it is hard or soft, sod or stubble, wet or dry.

The Holt Caterpillar Gas Tractor is economical in price, as its first cost is less than the number of horses it displaces, the upkeep is small, and the daily operating expense while at work is less than the feed for like number of horses when idle. The actual cost of plowing and cultivating is reduced to a minimum.

The highest award, the blue ribbon and diploma, was given to The Holt Manufacturing Company of Stockton, California, for the best traction engine at the Oregon State Fair at Salem.

The Baby Caterpillar received the highest award, the gold medal, at the California State Fair just held at Sacramento. Yours truly,  
\* J. W. Hill.



soft. To two cups of flour add three teaspoonfuls of baking powder, one teaspoonful of salt, one pint of milk and the well-beaten yolks of four eggs; stir thoroughly and fold in the whites of four eggs beaten dry. Pour over the apples and bake for one hour in a moderate oven. Serve hot with any pudding sauce.

**Indian Pudding with Apples.**—Scald two quarts of sweet milk, stir in a cup of cornmeal until the mixture thickens. Remove from the fire, add one and one-sixth cups of molasses, one teaspoonful of salt, one-half teaspoonful each of nutmeg and cinnamon and two cups of sweet apples, pared, cored and quartered. Pour into a deep pudding dish





Our Apple Seedlings. Photo September 21, 1912



Our Yearling Apple. Photo September 21, 1912

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and bake for four hours. When the pudding has baked for one and one-half hours add, without stirring, one pint of cold milk. Serve with cream and sugar or syrup.

**Creamy Sauce.**—Boil one cup of sugar and half a cup of water to the soft-ball stage, then pour the syrup in a fine stream over the well-beaten white of one egg; continue beating until cold; fold in one cup of double cream beaten dry; add one-half of a teaspoonful of vanilla.

**Pan Pudding.**—Add sufficient milk to a pint of flour to make a stiff dough; knead for fifteen minutes. Cut into four pieces; roll each piece in a thin sheet about one-sixteenth of an inch thick and the size of an ordinary roasting pan. Grease the pan with melted suet, place a layer of the paste in the pan and brush over with melted suet. Mix one-fourth pound of almonds blanched and chopped fine, one cup of chopped raisins, one-half pound of chopped apples and one cup of brown sugar. Put a layer of this mixture on the paste and cover with another layer of paste, brush with suet and continue until all the sheets of paste are used. Brush over with suet and sprinkle with sugar; bake in a quick oven for three-quarters of an hour.

**Apple Rice Pudding.**—Sprinkle one cup of thoroughly washed rice into two quarts of rapidly-boiling salted water; boil for fifteen minutes and drain. Spread the rice in the center of a good-sized square of cheese cloth. The rice

should be about one-half inch thick and cover a space as large as a dinner plate. Pare, core and quarter four good-sized tart apples, sprinkle with sugar and heap in the center of the rice. Gather up the ends of the cloth so that the rice will cover the apples and tie tightly. Boil in a good-sized kettle of boiling water for one hour. This will come out perfectly round if handled carefully. Serve hot with cream or any pudding sauce.

**Apple Roly Poly Pudding.**—Pare, core and slice sour apples; roll a rich baking powder dough one-half inch thick, lay the sliced apples on the dough and roll, tuck in the ends and prick deeply with a fork, steam for one and three-fourths hours, or wrap in a well-floured pudding cloth, tie up the ends, plunge into boiling water and boil for three-quarters of an hour. Serve with hard sauce.

**Royal Apple Pudding.**—Select enough large apples to fill a pudding dish; pare, cut a thick slice from the top and save, core and scrape out the centers until only a thin wall is left. To the scrapings add a finely-chopped apple, a few chopped almonds and raisins, a little sugar and cinnamon. Press the mixture into the apple shells and replace the lids; place the apples in a well-buttered baking dish; set in a pan of hot water and bake until the apples are tender. Beat four whole eggs until light colored, gradually add a scant cup of sugar and pour over the apples. Bake in a moderate oven until the

meringue is done and serve with cream or lemon sauce.

**Steamed Apple Pudding, I.**—Mix and sift two cups of flour, four teaspoonfuls of baking powder and one-half teaspoonful of salt. Work in two tablespoonfuls of butter and gradually add three-fourths cup of milk. Toss on a floured board, pat and roll out. Have ready four apples, pared, cored and cut into eighths; place apples in center of dough and sprinkle with one tablespoonful of sugar mixed with one-fourth tablespoonful each of salt and cinnamon or nutmeg; bring the dough around the apples and carefully lift into a buttered mould or a five-pound lard pail. Cover closely, place on a trivet in a kettle containing boiling water, cover the kettle and steam for one hour and twenty-five minutes, adding more boiling water if necessary. Allow the water to come up half way around the mould. Serve with Huntington sauce.

**Huntington Sauce.**—Boil one cup of molasses and one and one-half tablespoonfuls of butter for eight minutes. Remove from the fire and add two

Continued on page 36

### Editor Better Fruit:

Please discontinue my ad, as I have accepted a position. I received replies from New York, Virginia, Illinois, Missouri, and several from Western states. Also discontinue my magazine, and if they do not take it where I am going I will subscribe again. I am going to take my files of "Better Fruit" along with me, as I consider them the best of authority. L. B. Zell, Walla Walla, Washington.



# BEAN POWER SPRAYERS

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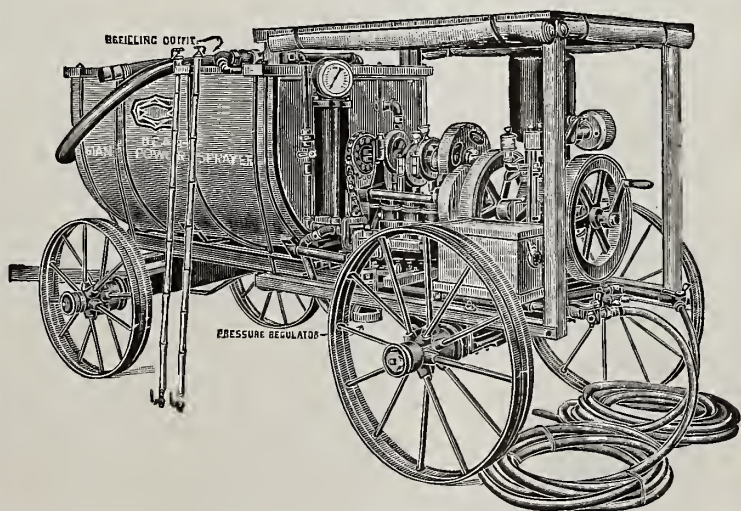
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1906, at the Postoffice at Hood River, Oregon,  
under Act of Congress of March 3, 1879.

**Apples as a Dessert.**—All readers of "Better Fruit" are familiar with the splendid work that "Better Fruit" has done during the last six and one-half years in improving the fruit industry and the wonderful results from "Better Fruit" methods. "Better Fruit" has done more to improve the grade and pack of apples than all other horticultural papers combined. We have issued many special editions. Each one has been highly instructive and filled with valuable information pertaining to the special features of the edition. Our special editions are always original. The special edition on the subject we are publishing in this number is among publishers what might be called a "scoop." This edition is devoted to cooking and serving the apple. It is called a Special Cooking Edition. In it are shown two hundred and nine ways of serving the apple for table use, which will cover a period of seven months of thirty days, lacking one day, so that the housewife can serve the apple once every day for seven months in a different way. The period covers the larger portion of apple consumption, October, November, December, January, February, March and April. During the other months the apple consumption is much less on account of small fruits and vegetables. It is our hope that this edition will prove to be of immense value in increasing the consumption of apples. It certainly should be. Every housewife will ap-

preciate its value. Every woman knows how difficult it is to think of something for each meal, and particularly dessert, consequently she will highly prize this edition. Every dealer will appreciate this number as a help to increase the sale of apples, and likewise it will be of value to every apple grower, because the greater the consumption the better it is for the apple industry. Physicians tell us that apples are one of the most wholesome foods and should be eaten by everyone who is doing office work or engaged in sedentary occupation. School children should have apples to eat every day, either fresh or cooked. Every laboring man should eat apples. It is not long since when man's principal diet was meat, but during recent years a reaction has set in and people are now realizing the value of fruit and vegetables as a diet, and their consumption is increasing.

This edition, if properly made use of by growers and dealers, will open a new field for consumption of apples that to a large extent has been practically ignored. No other publication has ever issued such an edition. Occasionally a few cooking recipes are published in many of the farm journals; very seldom any of them are saved and many of them are used to light the fire. Such an edition as this of "Better Fruit" should be saved by the wife of every subscriber for health's sake if no other.

Much more might be said in this editorial, but it seems unnecessary, for the reason that the title, "Two Hundred and Nine Ways of Preparing the Apple," sufficiently covers the subject. No one can read the article without appreciating its value. We believe it will be a strong factor in increasing the consumption and a benefit to the health of mankind, for the reason that apples are one of the most wholesome diets that are produced.

Miss L. Gertrude Mackay, Ph. G., B. S., B. A., the author of this article, wrote it while acting head of the Department of Domestic Economy in the State College of Washington at Pullman, and therefore the value of this article must be evident. In addition she states that she has tried out every one of the two hundred and nine recipes and that if directions are followed each recipe will be a success. Miss Mackay is entitled to great praise for producing such a valuable article. She has conferred a boon on the fruit industry by assisting in creating a wider field and a greater field of consumption, and in doing this she has done much for the health of the community and therefore is entitled to the highest praise and thanks of not only everyone connected with the fruit industry, but everyone who will read these recipes and profit by them.

**Crop Estimates.**—In the early part of the season there was a pretty good bloom on the orchards throughout the entire country. There was a fairly good set. Apples grew rapidly, in the Northwest in particular, up to about

August. Estimates were given out that Hood River would ship 2,000 cars, the Yakima Valley 7,000 cars, Wenatchee 5,000 cars. At the present writing indications seem to have made these estimates far beyond what will actually be shipped. It is the general consensus of opinion that Hood River will not ship over 1,000 cars at the most, instead of 2,000 as originally estimated. Recent reports from Grand Junction, Colorado, are that they will ship 2,000 cars, instead of 4,000 as first estimated. In some of the Middle Western and Southern states scab is reported as being plentiful and also some dry rot. Last information from people who have visited these sections state that the crop of cold storage apples will be comparatively small in comparison with the original estimates. During the month of August throughout the entire Northwest weather conditions were dry. Fruit grew to a splendid size up to August, but after that the growth was small. This means a decrease in shipments. It is absolutely certain that the carload shipments will fall far below the early prophecy in nearly all sections of the Northwest. There is a great uncertainty about estimates at the present time. Everybody guesses. No one can tell exactly what the crop output will be, but from prophecies made in the early part of the season we assumed that this would be the biggest apple crop in the history of the business, and the people who predicted this immense crop will be disappointed. The people who estimated 50,000,000 barrels of apples for the entire United States this year will conclude they are not very good guessers when the crop is harvested. Nevertheless there will be a good quantity of apples and with intelligent marketing fair prices should prevail. However, in all probability during the early part of the season apples that matured early will have to be crowded onto the market and as a result prices on these may be somewhat disappointing to the growers. Of course a certain quantity of apples has to be moved before the first of December in order to make fair prices afterwards. The quantity sold and consumed by the first of December, which at the present time is an unknown factor, will tell the story of prices later in the season.

**Fruit Dealers.**—Every fruit dealer who is a subscriber to or advertiser in "Better Fruit" who receives a copy of this edition should take it to the most influential newspaper with the largest circulation in his city and have a good heart-to-heart talk with the editor, explaining its importance and value as indicated in these editorials, with the request that a review of this edition of "Better Fruit" should appear in at least one of the best newspapers in his city. In addition he should impress on the editor the importance of including in this review the fact that everyone can secure a copy of this article published in booklet form for twenty-five cents by addressing Miss L. Gertrude Mackay, Pullman, Washington.





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"Two Hundred and Nine Ways to Cook Apples."—Realizing that this edition will not be large enough to reach but approximately one hundred thousand consumers of apples, Miss Mackay has arrangements made so that this article can be supplied in booklet form for twenty-five cents. This edition of "Better Fruit" will be exhausted in a very few days after the edition is off the press, as we publish just a few copies in addition to our regular mailing list, and therefore those who want these recipes can secure them by sending twenty-five cents to Miss L. Gertrude Mackay, Pullman, Washington.

**Lest We Forget.**—The fruit grower is now so intent upon the marketing problem, greater consumption and wider distribution that it seems timely to call his attention to other things with a few words of caution. In your eagerness to solve the problem of marketing don't forget that in order to be successful you must grow quality fruit, grade it properly and pack it perfectly. There is already some evidence indicated that some are becoming lax along these lines. Let us not forget that while the pests and diseases have always been with us, are with us and always will be, to some extent, we have controlled them but we have not eradicated one. It is surprising to learn the amount of ignorance still prevailing as to proper methods and treatments of various pests and diseases. This is a subject that must command the attention of

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# IF YOU WANT VALUE

Don't buy blindly; know what you're buying; Demand the seller's **GRADING RULES**; they're just as important as the plans and specifications for a building.

Compare the grading rules with the **EXCHANGE'S**, Then, of course, you will hand your order to the nearest of the Exchange's 123 sales agents.

**REMEMBER:** The **EXCHANGE** is the **ONLY** factor able to deliver fruit from **ANY GOOD DISTRICT IN OREGON, WASHINGTON, IDAHO or MONTANA.**

There are over 30 **ASSOCIATIONS**—all "progressives"—controlling over 3,000 cars—the cream of the crops—in the **EXCHANGE** this year.

## NORTHWESTERN FRUIT EXCHANGE

PORTLAND — SPOKANE

everyone much more closely in the future than it has in the past, because only quality fruit brings the grower prices that pay a profit. This they can only produce by understanding how to treat each disease, how to control the various kinds of insects, how to grade and pack the fruit properly. "Better Fruit" will continue to do splendid work along this line, as it has done in the past, for the benefit of the fruit grower, and in addition in future will endeavor to do all it possibly can to

assist in giving the apple and other fruits great publicity. It will endeavor to assist the growers, associations and shipping firms towards a wider distribution and a greater consumption.

**Back Numbers of "Better Fruit."**—The November edition will contain a list of all the back numbers of "Better Fruit" that are available, a list of the number of volumes we have and a list of the complete volumes from the first issue to the present. Prices will be made on these that are reasonable. Each and every copy of "Better Fruit" has valuable information for the fruit grower. There is no set of books that covers modern fruit growing in an up-to-date way like it has been covered in "Better Fruit" during the past few years. "Better Fruit" has not only become a reference book but a text book in every fruit-growing state. Many of the large public libraries, including the Congressional Library, have written for a number of copies so as to have a complete file of "Better Fruit." These have all been filled by "Better Fruit" complimentary.

### The Big Apple Shows

**Indiana Apple Show.**—Indiana will hold another apple show this year, which promises to be bigger and better than ever before. This will be held in Indianapolis, November 13 to 19, 1912.

**The Pacific Northwest Land Products Show,** under the auspices of the State Horticultural Society, will be held at Portland November 18 to 23. This is the first show of this nature in the Northwest. In many ways it will be similar to the big land shows which have been held in Chicago, which have been visited by hundreds of thousands of people. This show will be educational, not only for the apple grower, but instructive to every kind of farmer. The premium list is large and a liberal one. Everybody should send for a copy of the premium list, addressing the Pacific Northwest Land Products Show. Everybody should make as many entries as possible. All fruit growers and farmers who can possibly leave should attend this show to take advantage of the valuable educational features. Every citizen in Portland and surrounding

territory should attend, because the more we know about the industry of our country the better we will be able to promote it. Every resident of Portland should make it a point to take every non-resident who happens to be in Portland to this show and let him see for himself what the Northwest produces.

**The Fifth Annual National Apple Show,** the Ekanops Carnival.—Spokane was the first city in the United States to have what is now known as an apple show. For five years they have held immense shows, each one a success. They will hold one again this year. The premium list is large, and every grower should send for it and study it with a view to making as many entries as possible. The more the better. Such shows give great publicity to the apple and help to educate the grower and in many ways are strong factors towards assisting to increase the demand of consumption of apples. Spokane, during the National Apple Show, will hold a conference to be participated in by growers, city and country bankers, transportation men and business men, with a view to increasing the distribution of apples. Orchardists and buyers have no fear of overproduction, and well posted men hold the same idea, and it is the general opinion that possibly marketing and distribution will do away with the calamity howler's theory of "overproduction."

All the railroads and business men in general in the various cities have contributed largely to the big apple shows which are being held this season, and therefore deserve the thanks of the fruit growers of the Northwest.

We have just received a catalogue from the Sunnyside Nursery Company, of Sunnyside, Washington, which is well illustrated, and has a very attractive cover in colors of the Goodell strawberry and Spitzenberg apple.

The Shenandoah Nursery, of Shenandoah, Iowa, have issued their wholesale trade list for the fall of 1912. This number is especially interesting to dealers.

**For Sale** Largest Apple Orchard in West Virginia, consisting of 1,152 acres. Ideally located with reference to shipping facilities. Approximately 20,000 to 25,000 six, seven, eight and nine-year-old trees. Fall crop 2,500 barrels. Equipment. Further information upon request. Address Box O, care "Better Fruit."

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Earliest  
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Hardy,  
Easily  
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We import direct from the best growers the largest, most complete stock carried on this coast, select "top-root" bulbs of the finest quality and our prices are low. The best values offered anywhere.

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Autumn Catalog

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**Trees  
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You  
Gain a  
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# My 60,000th Car

*By R. E. Olds, Designer*

I have just finished building 60,000 cars, after 25 years in this business.

On October 1, I bring out a new series of Reo the Fifth. It shows all that those years have taught me—all those 60,000 cars. And it shows some new things I have learned within the past 12 months.

## Tires 34x4

One new thing is these big, wide tires—22 per cent larger than I ever used on a car of this size before.

Tire makers say that this 22 per cent will add 65 per cent to the average tire mileage. And that will mean a very big saving during the life of this car.

These tires, compared with others, will show how I consider your after-cost in building this ideal car.

## Roller Bearings

For the same reason I've abandoned ball bearings. There are 15 roller bearings in Reo the Fifth—11 of them Timken, 4 Hyatt High Duty.

There are in this car 190 drop forgings, to give lightness combined with strength.

I've made the body longer and wider, to give you ample room. My springs are made two inches wide, and of seven leaves of steel. My brake drums are 14-inch.

The steel I use is twice analyzed. My gears are tested to stand 75,000 pounds. My carburetor is doubly heated to save trouble with poor gasoline. I use a \$75 magneto to avoid trouble with ignition.

Every driving part is built sufficient for 45 horsepower. That gives big margin of safety.

Each engine is tested 20 hours on blocks, and 28 hours in the chassis.

Each car is built slowly and carefully. The various parts get a thousand inspections. I limit my output to 50 cars daily, so that every part can be utterly perfect.

## Center Control

Each body is finished with 17 coats. It is deeply upholstered with genuine leather, filled with the best curled hair. I use springs in the backs as well as the seats, to insure the utmost comfort.

Even the engine is nickel trimmed.

This car has my famous center control, where all the gear-shifting is done by moving this lever only three inches in each of four directions. It also has left-side drive. You will note that most of the best cars have come to that in 1913 models.

## Price, \$1,095

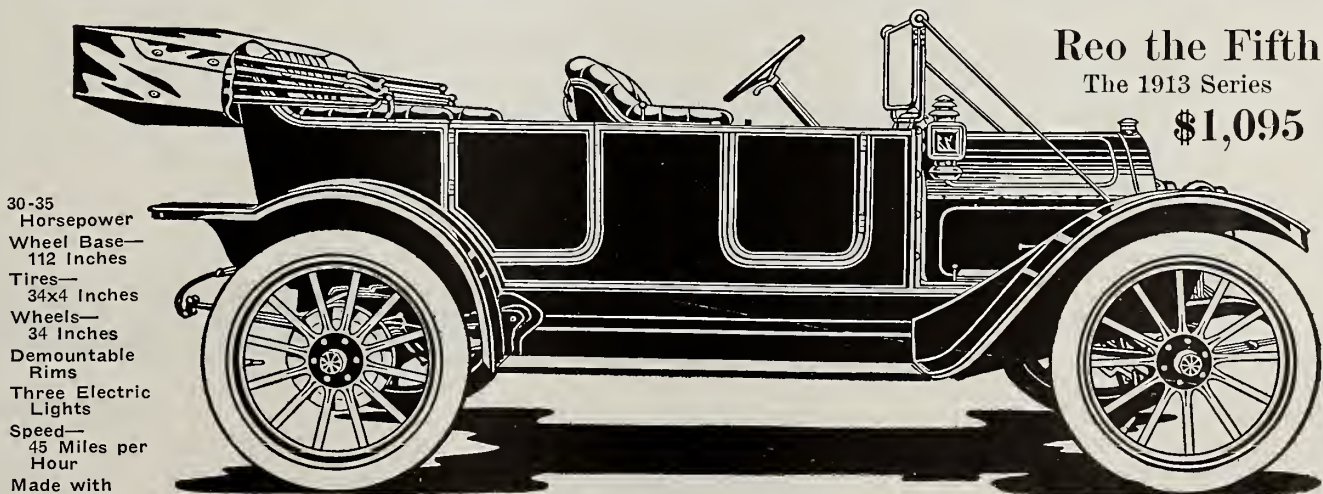
I am building this car at the smallest profit I have ever received on a car. Even smaller than last season, and I thought that the minimum.

I could cut this price easily some \$200 if I wanted to skimp on the car. It would mean smaller tires, less margin of safety, less drop forgings, less roller bearings. It would mean to sacrifice the best I know about making a comfortable, safe, economical car.

But here is the best I know. And never can any man build such a car for less than I offer this.

Write for our new catalog showing various bodies. About 1,000 dealers, scattered everywhere, are ready to show this new-series car.

**R. M. Owen & Co.** General Sales Agents for **Reo Motor Car Co., Lansing, Mich.**



**Reo the Fifth**

The 1913 Series

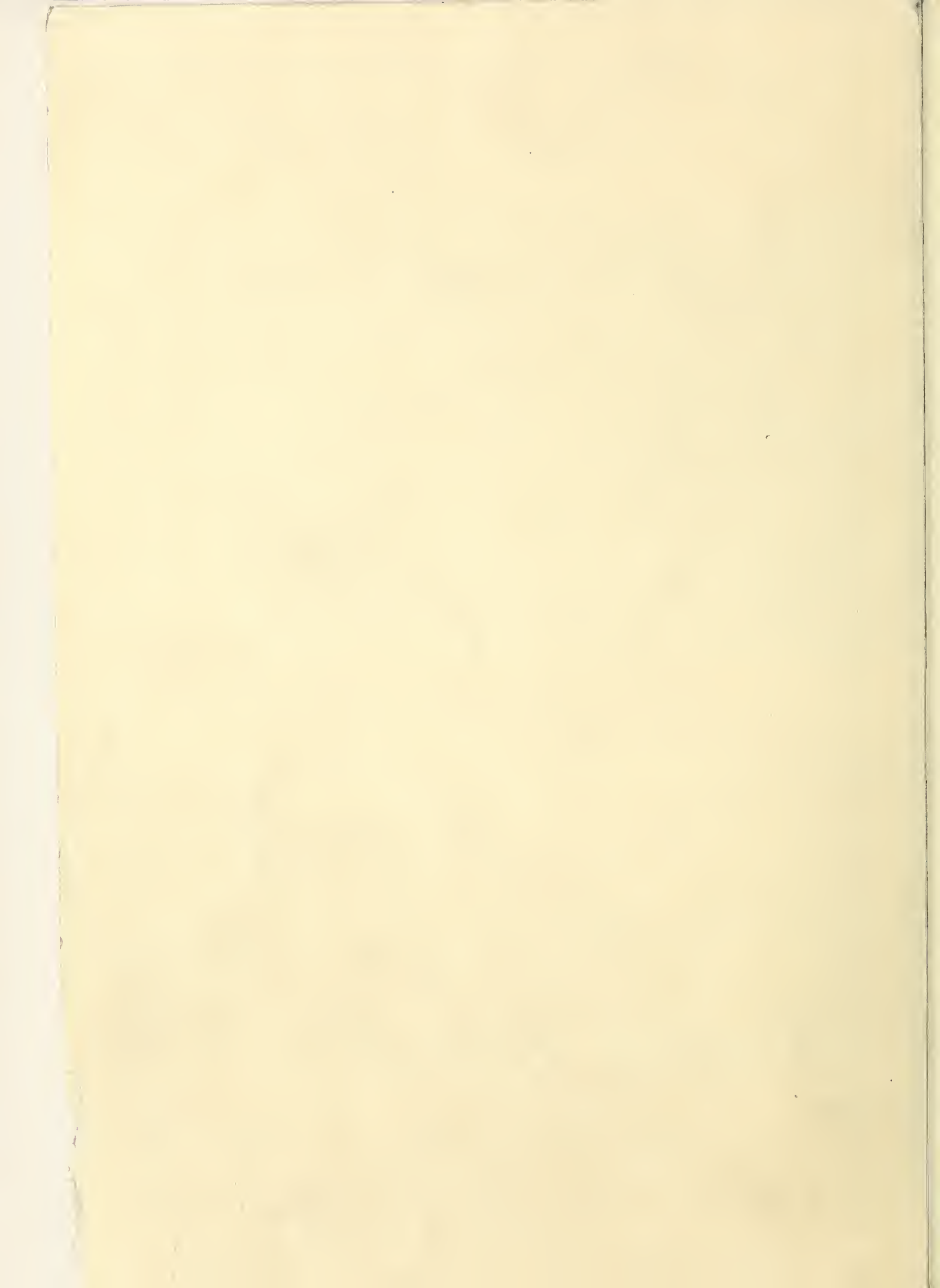
**\$1,095**

30-35  
Horsepower  
Wheel Base—  
112 Inches  
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Speed—  
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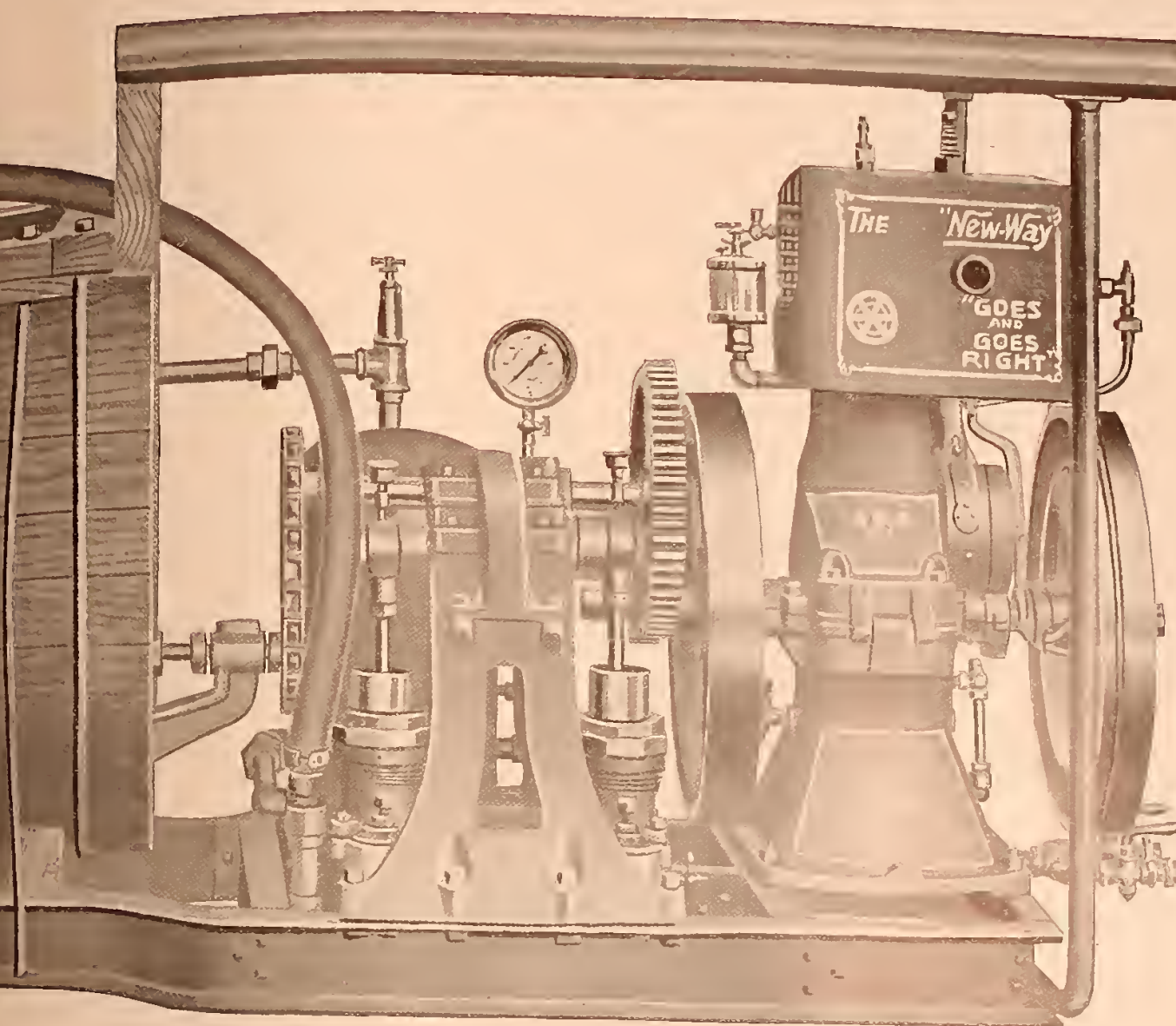
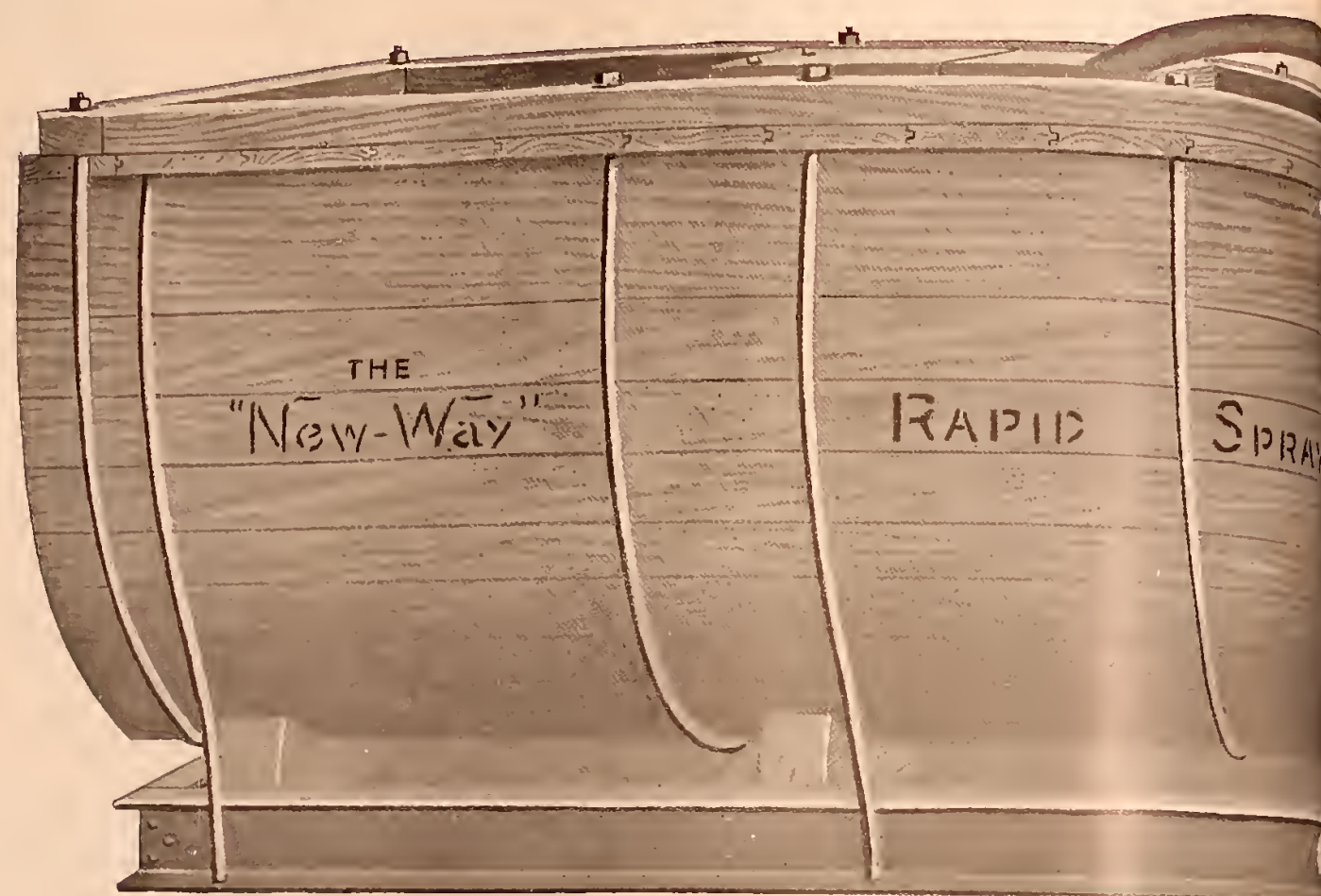
Top and windshield not included in price. We equip this car with mohair top, side curtains and slip cover, windshield, gas tank for headlights, speedometer and self-starter—all for \$100 extra

(111)









Successful orchard spraying is essential to successful growing and marketing of fruit. Successful spraying requires principally high pressure and constant pressure. High pressure means proper and efficient distribution of the solution. Constant pressure insures against delay and loss of time. High and constant pressure is only obtained with a well designed pump and an efficient high grade engine.

"New Way" Rapid Power Sprayers combine both a well designed high pressure spray pump and a high grade reliable gasoline engine.

"New Way" Rapid Power Sprayers are built in two sizes—two-cylinder and four-cylinder. They are fully equipped with the best devices, such as pressure gauges, relief valves, cutoff valves, tank fillers, etc., on the market.

**PUMP** Outside packed, no trouble to repack; removable ball valves; direct drive; no lost motion or belt slippage; straight drive shaft; no crank shaft breakage; pressed steel air dome; rotary agitator; high pressure guaranteed.

**ENGINE** Air cooled; no water to bother with. Guaranteed not to over heat. Ground cylinders and pistons; good compression and steady, reliable power; valves removable; no packing to replace; short, straight push rods; enclosed crank case; simple positive lubrication; Bosch ignition if desired.

Large tank, pump and engine all mounted on steel frame. A compact, strong and efficient power sprayer.

Write for catalog B. F.

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## Terminal Ice and Cold Storage Co.

A COLD STORAGE PLANT, MODERN THROUGHOUT,  
AT THIRD AND HOYT STREETS, PORTLAND, OREGON.

Fruit growers or apple growers and dealers of the Western markets in and around Portland, who have watched the markets closely for the past few years, have learned that in the spring there is always a good demand for apples, and that they usually bring good prices if they are in good condition. There is only one way to keep them in good condition for spring consumption, and that is to put them in cold storage.

We offer the best of cold storage facilities in the city of Portland and solicit correspondence from all the associations and fruit growers in general who want to store fruit in the fall or early winter to be used in the spring.

Write us and we will give you further particulars.

**TERMINAL ICE AND COLD STORAGE CO.**

THIRD AND HOYT STREETS, PORTLAND, OREGON

## Whole Root Fully Matured Trees

THE KIND WE GROW—THE KIND THAT GIVE RESULTS

**A complete line of Apple, Pear, Prune, Cherry, Peach, Etc.**

**Also Gooseberry, Currant, Grapes, Loganberries, Mammoth Blackberries, Etc.**

We are heavily stocked in the leading commercial varieties which we are offering

**IN QUANTITY AT EXCEPTIONALLY LOW PRICES**

Offer only the best quality in grades, of healthy, clean, straight, vigorous trees; are unusually heavy in caliper, being grown on the whole-root system, on a well drained, rich, loamy soil, by natural moisture and thorough cultivation.

This produces a tree that is fully matured and well ripened. It is very important that you should start with the best of stock if you would succeed. Write at once for prices.

**LAFAYETTE NURSERY COMPANY, LAFAYETTE, OREGON**

## Two Hundred and Nine Ways

Continued from page 28

tablespoonfuls of lemon juice, or if lemon juice is not at hand add one tablespoonful of vinegar.

**Steamed Apple Pudding, II.**—Line a mould with slices of buttered bread, put in a layer of stewed apples, a layer of buttered bread; continue until the mould is filled. Add one pint of milk to two beaten eggs; pour over the apples and bread and steam for one hour. Serve with cream or pudding sauce, or liquid sauce.

**Liquid Sauce.**—Mix one tablespoonful of flour with one-half cup of sugar, pour over it one-half pint of boiling water; boil for one minute and pour slowly over one well-beaten egg; add the juice of one-half lemon.

**Sago Apple Pudding.**—Soak one cupful of sago in a quart of water for one hour; core and pare eight apples and place in an agate baking pan. Boil the sago until clear and add one teaspoonful of salt, thin with hot water until about as thick as heavy cream and pour over the apples; bake for one hour and serve with cream and sugar.

**Shaker Apple Pie.**—Pare, core and cut into eighths sour apples and put into a lower crust; add half a pint of seeded raisins. Put on the upper crust, being careful to not let it stick to the lower crust. Bake in a slow oven until the apples are thoroughly cooked and the crust is nicely browned; this will require about forty minutes. While the pie is hot take off the top crust and lay it aside, then with a wooden or silver knife stir the apples and remove any hard pieces that may be left. Add sugar, nutmeg and a small piece of butter and replace the top crust.

**Apple Washington Pie.**—Take two large apples (grated), whites of two eggs, cupful of sugar, juice of half a

lemon; beat this until thick and white and spread between layers of Washington pie (which is really a plain jelly cake) and then heap some on top.

**English Apple Pie.**—Butter a shallow agate dish. Select one that is deeper than a pie plate. Fill the dish with sliced apples, sprinkle with a cup of sugar, half a teaspoonful of salt and a little nutmeg. Put over it two teaspoonfuls of butter in bits; add three tablespoonfuls of cold water. Cover with good paste and bake for forty minutes. Serve with cream.

**Fairy Apple Pie.**—Core, quarter and steam four large tart apples; rub through a sieve, sweeten to taste and chill. Beat the whites of three eggs until stiff and dry; add the apples and flavor to taste and beat again. Turn into a half-baked pastry shell and finish baking. Serve hot with plain or whipped cream and sugar.

**Fresh Apple Custard Pie.**—To one pint of apple sauce add one quart of sweet milk, four eggs, one tablespoonful cornstarch, pinch of salt, one-fourth grated nutmeg, one tablespoonful melted butter, juice of one lemon and grated rind of half a lemon and bake with undercrust only.

**Kentucky Pie.**—Steam six large tart apples and run them through a colander; stir in while hot one spoonful of butter. When cool stir in the yolks of three eggs, the rind and juice of one lemon and one teacupful of sugar which have been beaten together. Cover a deep plate, such as you use for squash pies, with good pie crust and fill with the mixture, baking in a moderate oven forty minutes.

**Pot Apple Pie.**—Peel and quarter eight nice tart apples (Greenings are the best), and slice in strips about half a pound of fat salt pork and mix a nice light biscuit dough. Then take an iron

kettle and lay strips of the pork across the bottom about half an inch apart, then lay on that loosely some of the quartered apples, then sugar and cinnamon, then slice your biscuit dough in strips about the same as the pork and crosswise, leaving about an inch between each strip. Repeat this operation until you have used up your material, having the biscuit dough on top; then pour down the side of the kettle carefully a cup of boiling water, cover and cook slowly for one hour and a half, adding boiling water when necessary. This is delicious when served with whipped cream.

**Pastry—General Rules.**—Have everything cold; do not make the dough too moist; use pastry flour if possible; roll only once. Paste kept on ice over night becomes much more flaky than when first made. To prevent the lower crust from becoming soaked brush over with white of egg. Brush the edge with unbeaten white of egg or water and press the two crusts together with the thumb and finger, a pastry roller or the tines of a fork. Always leave an opening in the center of the upper crust that the steam may escape. Bake pies having a cooked filling in a quick oven and those with an uncooked filling in a moderate oven. Let pies cool upon plates on which they are made, because slipping them onto cold plates develops moisture which always destroys the crispness of the lower crust.

**Beating and Baking a Meringue.**—Have cold, fresh eggs; beat the whites until frothy; add to each white one level tablespoonful of powdered sugar. Beat until so stiff that it can be cut with a knife. Spread on the pie and bake with the oven door open until a rich golden brown. Too much sugar causes a meringue to liquify; if not baked long enough the same effect is produced.

**Plain Pastry.**—Sift one cup of flour and one-fourth teaspoonful of salt into a bowl; rub into it five level tablespoonfuls of shortening until the whole is reduced to a fine powder; add cold water, slowly, to make a stiff dough. Place on a slightly-floured board and roll into a circular shape to fit the plate. Fit it loosely into the plate, as it shrinks when baked.

**Apple Pie, I.**—Line a pie plate with good paste; fill with thin slices of good cooking apples, sprinkle with one-half

### Rogue River Valley, Oregon

10 acres pears, 3 years old, \$4,000—includes all care and cultivation for 3 more years. One-fifth cash, no interest; money refunded at any time before final payment if unsatisfactory. Write for particulars to W. C. EARLE, Owner, 314 Couch Building, Portland, Oregon.

### A FINE CHANCE

To get experienced man (horticultural graduate) to develop large orchard tracts on salary or profit-sharing basis. Splendid references. Box 174, Forest Grove, Oregon.



cup of sugar which has been mixed with a heaping teaspoonful of flour and a pinch of salt; cover with an upper crust and bake in a moderate oven for half an hour.

**Apple Pie, II.**—Line a deep pie plate with good paste; pare, core and chop enough tart apples to make one quart; stir through the apples one cup of granulated sugar which has been mixed with one tablespoonful of dry flour and a pinch of salt. Squeeze the juice from half a lemon evenly through the apple mixture and fill the pie plate; dot with small pieces of butter. Lay one-half inch strips of pastry across the top, crossing them in diamond shape. Bake in a moderate oven.

**Apple Pie, III.**—Pare, core and cut into eighths four or five sour apples; fill a pie plate that has been lined with paste. Mix one-third of a cup of sugar, one-eighth of a teaspoonful of salt, one-fourth of a teaspoonful of nutmeg, one teaspoonful of lemon juice and a few gratings of lemon rind; sprinkle over the apples; dot over with one teaspoonful of butter cut into bits. Wet edges of crust, cover with upper crust and bake forty to forty-five minutes in a moderate oven. A good pie may be made without the lemon juice, butter or lemon rind. Evaporated apples may be used in place of fresh ones if soaked over night in cold water.

**Apple Custard Pie.**—Heat a pint of milk steaming hot and pour it into a mixture of three eggs slightly beaten, three heaping tablespoonfuls of sugar, a pinch of salt and a very little nutmeg or lemon. Grate one cup of apple, using mellow, slightly tart fruit; add to the milk mixture and bake in a very moderate oven without an upper crust. If the pie is baked too quickly the apple will separate from the milk.

**Apple and Cocoanut Pie.**—Line a deep pie plate with pastry; pare and grate apples, sweeten and flavor to taste with sugar and cinnamon. Sprinkle the pastry with well-shredded cocoanut, fill out the apple mixture and bake. When almost done sprinkle with cocoanut and do not leave in the oven long enough to brown.

**Apple and Pineapple Pie.**—Line a deep plate with paste; chop a quart of tart, ripe apples and mix with one-half cup of sugar, a pinch of salt and a level tablespoonful of dry flour; dot with bits of butter and bake in a moderate oven until the apples are soft. Simmer until tender one-half cup of grated pineapple; add one-fourth cup of sugar and a few drops of lemon juice. Spread boiling hot over the pie and cover with a meringue made of the whites of two eggs and two tablespoonfuls of powdered sugar. Brown in a moderate oven. Grated quince may be used in place of the pineapple.

**Apple Pie Decorated with Cream and Cheese.**—Make an apple pie after your favorite recipe. Have ready a cream cheese, press through a ricer, cut and fold into the cheese a cup of double cream beaten until solid; add a few grains of salt. Put this mixture through a pastry tube, in any pattern, on top

## QUALITY IN TREES

Prof. A. Van Holderbeke, for five years Washington State Horticulturist, selects personally every scion and bud which we use in propagating our stock.

*Your success or failure as an orchardist depends primarily on your choice of trees.* Over 30 years in the orchard and nursery business, coupled with our personal supervision from the time the bud is selected till matured tree is shipped, assures you trees of the highest fertility and true to name.

Write for our free expert advice as to the kind of trees best adapted to and most profitable in your district.

### Van Holderbeke Nursery Company

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SPOKANE, WASHINGTON

RELIABLE AGENTS WANTED

Nurseries } Spokane Valley and  
Kennewick, Washington

## A Decided Advantage to Planters

to secure RELIABLY CERTIFIED nursery stock.

## A Decided Advantage to Fruit Growers

to know for a certainty that the nursery stock that they plant in their orchards is propagated from the best bearing fruit trees in the Northwest.

WE GROW EXCLUSIVELY SELECTED TREES OF CERTIFIED PEDIGREE.

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marked Pedigree Number....., were propagated from the  
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Dated at Hanford, Washington,.....191.....

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By.....

## Ballygreen Nurseries

Write for catalogue and prices.

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## CHERRY CITY NURSERIES

We grow a complete line of fruit and ornamental stock. We select our buds and scions from choice bearing trees. We exercise care in keeping our stock true to name. We ship our trees properly graded. We quote prices that are right. We have pleased others; we can please you. Give us a trial.

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East or West that has been giving better service to its patrons than ours. In the beginning our business was largely limited to supplying the heavy local demand in the famous Wenatchee district. Our trade has grown and expanded until it now covers the entire Northwest, including British Columbia. Last season we shipped stock to nearly every state in the Union.

We grow a large and complete line of nursery stock, including fruit, shade and nut trees, ornamental shrubs, vines, roses, etc., and our customers get what they order.

### Columbia & Okanogan Nursery Co.

Wholesale and Retail

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FOR ANY KIND OF FRUIT IN ANY KIND OF PACKAGE

If you are interested in producing a better graded and packed box of fruit at a decreased cost you will want the *Stykes Table*.

Combines the sorting and packing in one table, which occupies but 10x15 feet of space, and will accomodate from one to five packers and two sorters.

Made of steel and canvas. Light and strong.

Price, f.o.b. factories, \$40.00.

## The Hardie Manufacturing Co.

Hudson, Michigan

49 North Front Street, Portland, Oregon

of the pie. Serve as a dessert at either luncheon or dinner.

Date and Apple Pie.—Line a pie plate with a rather rich crust; fill it with a mixture of chopped dates and apples, sprinkle over half a cup of sugar and one teaspoonful of cinnamon; add two tablespoonfuls of water, cover with a top crust and bake about one-half hour in a moderate oven.

Dried Apple Pie.—Soak and stew apples until tender, pass through a sieve and add sugar, a little orange or lemon rind and a small amount of butter. Fill and bake as any other pie. Serve warm with sweetened cream.

Dried Apple Custard Pie.—Stew apples until done and rub through a colander. Then add two yolks and one white of egg (well beaten), one-half cup of butter, one-half cup sugar, one scant teaspoonful cornstarch, juice of one lemon and one-fourth nutmeg. Beat all together and bake with bottom crust only. When done cover with meringue and brown in the oven.

Apple Peanut Salad.—Pare, core and chop slightly acid apples and mix them with half as much chopped celery. Mix a dressing of peanut butter, using five tablespoonfuls of lemon juice to one tablespoonful of peanut butter. Mix dressing through the apples and celery and season with salt and cayenne pepper. Chill the salad and serve on lettuce and garnish with peanuts.

Red Apple Salad.—Make apple cups of bright red apples and put them into

water containing a little lemon juice until time to fill them. Mix some of the apple pulp with celery, grapefruit carpels and mayonnaise dressing and fill the apples. Garnish with red Maraschino cherries that have been drained and stuffed with blanched hazel nuts. Serve on lettuce leaves with wafers which have been spread with cream cheese mixed with tomato catsup.

A New Apple Salad.—Beat one-half a cup of double cream, a tablespoonful of lemon juice and one-fourth of a teaspoonful of salt until firm throughout. Cook three apples, cored and pared, in a syrup of equal measures of sugar and water with two or three cloves and an inch of stick cinnamon and set aside to become thoroughly chilled. Chop fine four Maraschino or candied cherries and eight or ten pecan nut meats or blanched almonds. Wash three small heads of lettuce, remove the outer leaves and cut the stalks so that the heads will stand level. Place the lettuce on plates with an apple in the center of each. Mix the nuts and cherries through the cream and pour it over the apples.

Apple, Orange and Peach Salad.—Equal parts of apples, peaches and oranges are cut into cubes and mixed with cream dressing. Serve in apple shells or in the rind of oranges.

Apple and Nut Salad, I.—Mix one pint of celery and one pint of apples cut into small match-like pieces with one-half pint of English walnut meats broken into small pieces. Dress with

boiled salad dressing and serve in apple cups or on lettuce leaves.

Apple and Nut Salad, II.—Prepare one cup of English walnut meats. Quarter, core and pare two large sour apples. Cut apples into small pieces and mix with the nut meats. Mix with dressing and serve on lettuce leaves and garnish with dressing.

Salad Dressing Made with Butter.—Cream two tablespoonfuls of butter. To the beaten yolks of two eggs add one tablespoonful of cold water, three tablespoonfuls of tarragon vinegar, one-quarter of a teaspoonful of salt, a dash of cayenne and one-eighth of a teaspoonful of mustard. Beat well and cook in a double boiler until very thick. Remove from the fire and stir in the creamed butter. When very cold add two-thirds of a cup of whipped cream.

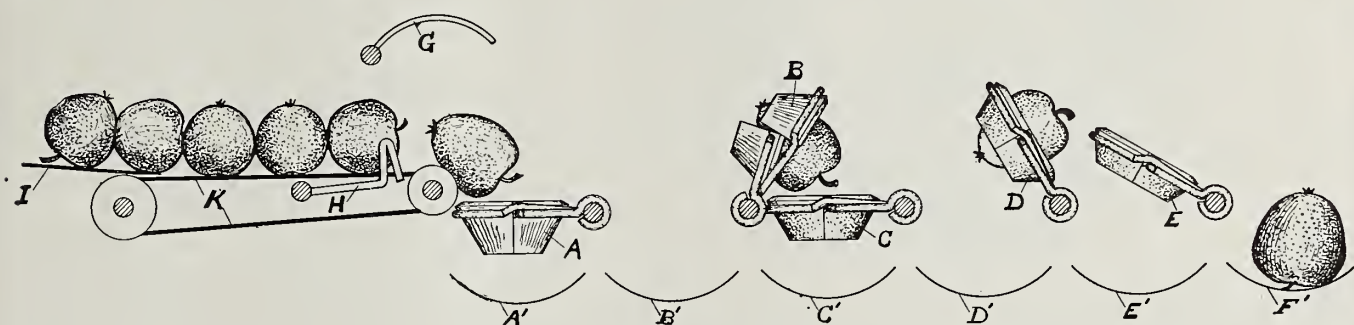
Apple Chicken Salad.—Take six ripe apples and scoop out the centers; fill them with cold cooked chicken, minced fine, seasoned with finely minced green peppers and salt, with enough cream to moisten. Place apples in a steamer and cook until almost tender. Put them on ice and serve with mayonnaise on lettuce.

Cream Salad Dressing.—Cook one-third cup of cream, two slightly-beaten yolks of egg, two tablespoonfuls of sugar and two tablespoonfuls of lemon juice in a double boiler until as thick as soft custard. Add a pinch of salt and strain.

Apple and Date Salad.—Cut pared apples into tiny strips. Cut dates into



# Schellenger Fruit Grading Machine



Have you seen the endorsements of those who used the Schellenger Fruit Grading Machine during the 1911 packing season? We publish a list of them in our free book entitled *Modern Methods of Grading and Packing Fruit*. Every machine gave entire satisfaction because they did the work with mechanical accuracy and made money for their owners.

You can absolutely rely upon getting these same results for yourself. No doubt is involved. WE GUARANTEE IT.

*This machine will put your orchard on a paying basis  
Hadn't you better look them up?*

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## Schellenger Fruit Grading Machine Co.

References: Our customers

OGDEN, UTAH

similar pieces, using about one-fourth as much date as apple. To each pint of material add two tablespoonfuls of olive oil and turn the mixture over again. Let stand, closely covered, for half an hour. Turn into a bowl lined with lettuce leaves. Serve with bread and butter at luncheon or supper.

**Baked Apple Salad.**—Bake Northern Spy apples until thoroughly done; remove the skin. Stuff the centers with nuts and serve with salad dressing and whipped cream.

**Apple Salad.**—Chop one-half pound of cold veal or lean pork and two large tart apples; add two chopped pickles, one tablespoonful of olive oil, one tablespoonful of vinegar, season with

salt and pepper and mix with mayonnaise dressing.

**Apple and Banana Salad.**—Slice bananas and roll in lemon juice and sugar; mix with an equal amount of sliced apples. Serve with boiled dressing or with mayonnaise dressing.

**Mayonnaise Dressing.**—Mix one-half teaspoonful of mustard, one-half teaspoonful of salt, one-half teaspoonful of powdered sugar, a few grains of cayenne; add the unbeaten yolks of two eggs and stir until the mixture is smooth. Add, drop by drop, one-half cup of olive oil, beating constantly with a wooden spoon or a Dover egg beater; add gradually, and alternating with another half cup of oil, two tablespoonfuls of lemon juice. Half vinegar and

half lemon juice or all of either acid may be used. If the oil is added too rapidly at first the dressing will curdle. The smooth consistency may be restored by adding the curdled mixture slowly to the yolk of an egg. When finished it should be smooth, glossy and stiff enough to hold its shape. When ready for use thin with plain or whipped cream or the beaten white of an egg. All ingredients should be kept perfectly cold, and because the dressing soon liquidates. It should be added just before serving the salad.

**Apple and Cabbage Salad.**—Shave cabbage fine and soak for one hour in celery water, made by adding one teaspoonful of celery salt to each quart of water. Drain and dry on a soft towel.



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TRUMAN BUTLER, Vice President  
C. H. VAUGHAN, Cashier

Established 1900

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HOOD RIVER, OREGON

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If you have money to loan we will find you good real estate security, or if you want to borrow we can place your application in good hands, and we make no charge for this service.

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We are always pleased to extend courteous assistance to new residents of Hood River and the Hood River Valley by advising them regarding any local conditions within our knowledge, and we afford every convenience for the transaction of their financial matters. New accounts are respectfully and cordially invited, and we guarantee satisfaction. Savings department in connection.

**Hood River Banking and Trust Company**  
HOOD RIVER, OREGON

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Established 1859

Oldest bank on the Pacific Coast

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Edward Cookingham, Vice President  
W. H. Duncley, Cashier

R. S. Howard, Jr., Assistant Cashier  
J. W. Ladd, Assistant Cashier  
Walter M. Cook, Assistant Cashier

INTEREST PAID ON TIME DEPOSITS AND SAVINGS ACCOUNTS

Accounts of banks, firms, corporations and individuals solicited. Travelers' checks for sale, and drafts issued available in all countries of Europe.

Add an equal amount of apple cut into match-like pieces; mix with boiled dressing.

**Boiled Salad Dressing.**—Scald one cup of milk in a double boiler. Blend three tablespoonfuls of flour, one teaspoonful of mustard, two teaspoonfuls of salt, one teaspoonful of sugar and a dash of cayenne; add to the slightly-beaten yolks of two eggs. Pour the hot milk slowly over the egg mixture, stirring constantly. Return to the double boiler and cook until it thickens; add slowly one-half cup of vinegar and one tablespoonful of butter. Whip in, a little at a time, the well-beaten whites of the eggs. Strain into glasses or glass jars. This dressing will keep for several weeks if in a cool place.

**Apple and Celery Salad.**—Pare, core and cut into three-eighths of an inch cubes mellow apples; mix with half the amount of celery cut into one-fourth inch slices; add a little salt and put into a salad bowl. Mix with mayonnaise dressing and serve on lettuce leaves or garnish with celery tops.

**Apple and Celery Salad.**—Polish red or green apples of uniform size, cut a thick slice from the stem end of each and scoop out the pulp with a potato-ball scoop. Cup the pulp into small match-like pieces and mix with an equal amount of celery cut into small pieces. Moisten with mayonnaise dressing and fill apple shells, replace tops and arrange on lettuce leaves.

**Apple and Cheese Salad.**—Mix some chopped pecans with twice their bulk of cream cheese, adding a little thick cream to blend the mixture. Season with pepper and salt and make into tiny balls. Pare mellow, tart apples, core and slice across the center into rings about one-half inch thick, then arrange rings on lettuce leaves and place several cheese balls in the center. Serve with cream salad dressing.

**Cider Apple Sauce.**—Reduce four quarts of new cider to two by boiling; add enough pared, cored and quartered apples to fill the kettle. Let cook slowly for four hours. This is very nice when served with roast pork.

**Dried Apple Sauce.**—Wash apples thoroughly and soak for fifteen minutes in warm water; drain, cover with water and let boil slowly for four hours; mash, add cinnamon and sugar to taste. Add the sugar just before removing from the stove or the apples will be toughened and darkened.

**Frozen Apple Sauce.**—Wipe, pare, core and cut ten apples into quarters. Cook with a few grains of salt, one-half cup of sugar and two cups of water. Rub through a sieve, add two-thirds of a cup of cider and two tablespoonfuls of lemon juice. Freeze to a mush and serve in cups made of bright red apples.

**German Apple Sauce.**—Pour a good apple sauce into a flat serving dish. Sprinkle thickly with chopped almonds and cinnamon. Serve with cream.

**New England Apple Sauce.**—Pare, core and quarter twelve tart apples of medium size. Put into an earthen jar or deep casserole; add one and one-half cups of sugar and one cup of water. Cover and bake slowly in a moderate oven until a deep red, from two to three hours.

**Spiced Apple Sauce.**—Wipe, quarter, pare and core eight sour apples. Put into a sauce pan, sprinkle with sugar; add eight cloves and enough water to prevent apples from burning. Cook to a mush, stirring occasionally.

**Apple Sauce, I.**—Cut into eighths and core, unpared, King or Baldwin apples; cook quickly in thin syrup. The skins give it a pretty pink color.

# The First National Bank

Hood River, Oregon

F. S. STANLEY, President  
J. W. HINRICHS, Vice President  
E. O. BLANCHARD, Cashier  
V. C. BROCK, Assistant Cashier

Savings Department

Safety Deposit Boxes

Capital and Surplus, \$127,000

Total Assets over \$600,000



**Apple Sauce, II.**—Wipe, quarter, pare and core eight sour apples. Make a syrup by boiling seven minutes one cup of sugar and one cup of water with thin shavings from rind of a lemon. Remove rind and add enough apples to cover bottom of sauce pan and remove as soon as soft. Continue until all are cooked. Strain remaining syrup over apples.

**Apple Sauce, III.**—To every two cups of apple sauce add one tablespoonful of freshly-grated horseradish which has been soaked in mild vinegar and then squeezed dry. This should be served with roast pork.

**Apple Sauce for Roast Pork.**—Wipe, pare, core and quarter eight apples. Cook with one cup of sweet cider, one-half cup of maple syrup, two slices of lemon, one-fourth teaspoonful of salt, one tablespoonful of butter and a few grains of nutmeg. Cook until the apples are soft and rub through a sieve. Make apple cups by taking a thick slice from the stem-end of bright red apples; scoop all of the pulp out with a teaspoon. Fill the cups with the apple sauce, adjust the covers and serve with roast pork.

[This article was published in booklet form and dedicated to the National Apple Show by L. Gertrude Mackay, Ph. G., B. S., B. A., acting head of the Department of Domestic Economy of the State College of Washington, Pullman, Washington, 1909. Anyone desiring these recipes in booklet form can obtain the same by sending twenty-five cents to Miss L. Gertrude Mackay, Pullman, Washington.]

**Editor Better Fruit:**

The question of distribution of apples interests me, for I am a lover of the apple and believe there are in the aggregate a few million other "near city" dwellers here in the East who have practically no opportunity to buy good fruit. I notice in your columns much discussion of means of reaching the various second and third class cities and giving them their share of the fruit. This is good, but how about the multitude of people who purposely reside in the small towns within fifty miles of the cities? These are people of taste and moderate means; the great middle class, if you please. Possibly the distributors have us fully in mind, but there is no evidence of the result of their thought. Do they realize that the towns just out of a large city but not far enough away to have an identity of their own (the identity that comes to a city of 100,000 population 100 miles or more from the metropolis) are the highest priced markets in the entire country? Prices are always from 20 to 40 per cent higher than the city. So true is this that many go without provisions that are near necessities (of which they would partake freely if in the city) because of the combination of poor quality and high price universally prevalent. I am impressed with the tremendous buying power of people in such towns if given chances on a par with city dwellers. Good apples are unknown in this market and such as are offered are seldom less than 60 to 75 cents a peck; apples so poor that they do not deserve a market. Yours truly, L. B. Baker, Foxboro, Massachusetts.

**CHEEK-TO-CHEEK GRADING**



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SCHELLENGER FRUIT GRADING MACHINE CO.  
OGDEN, UTAH.



The National Insecticide Law demands that all Arsenate of Lead shall contain—

Arsenic Oxide	- - - -	Not less than 12½%
Water Soluble Arsenic	- -	Not over ¾ of 1%
Moisture	- - - -	Not over 50%

And beyond these chemical requirements the Law is not interested.

The fact that all makers of Arsenate of Lead are required to come within the above restrictions does not by any means put the products of all manufacturers on an equality. The Law simply states the limit within which one can legally sell a product.

In the eyes of the Law, all men who do not break the Law are equal, but this does not imply that all men who are out of jail are equally high-class citizens.

The efficiency of and satisfaction received from the use of Arsenate of Lead are largely owing to its suspension, easy mixing and fast sticking qualities.

The Law does not attempt to regulate its manufacture in this respect, but these qualities, added to its killing power, make up the true value of an Arsenate of Lead.

The uniformity of the Grasselli Arsenate of Lead in all the above essentials is well known to the fruitgrowers of the United States, and it is the standard adopted by the Hood River Apple Growers' Union, Hood River; Rogue River Fruit & Produce Association, Medford; Yakima County Horticultural Union, North Yakima, and many other associations throughout the Northwest.

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THE COUNTRY GENTLEMAN is a national weekly devoted to agriculture as a great business industry. It is the answer to a demand. In England "the country gentleman" is a man of means, with estates cultivated by others. In America today "the country gentleman" is the business farmer. Here the efficient owners of farms do not differ socially or intellectually from the heads of factories or commercial houses. They are business men.

To help our readers solve scores of problems, both national and local, we spare no expense. We get and print up-to-the-minute and down-to-the-ground information and advice. Our experts are men in the field, the dairy, the orchard. They write sound common-sense, and they write it clearly. To give you their practical experience we spend \$75,000 a year. We believe you want the benefit of all this. You can try it for seventeen weeks for only 25 cents. This is solely a trial offer—it never will be repeated.

**Three Regular Weekly Departments, Alone Worth the Subscription Price**

**Women's Cares, Comforts, Clothes and Cooking**

Our departments for women appeal directly to the woman in the country. They include four regular features, all ably written: (1) Practical Talks by a country woman of experience on problems of the hired man and hired girl, training of children, pin-money, etc. (*The Country Gentlewoman*); (2) Foods and Cooking, country dishes, pleasing new recipes from East and West—preserving and canning; (3) The Rural Home—its furnishings and decorations; (4) Sewing—how to make clothes stylish yet practical—embroidery, laces and knitting ideas.

**How Are Crops and What Are They Worth?**

What crop to grow? When to sell it? These questions determine profit on most farms. THE COUNTRY GENTLEMAN employs a national expert on crop reports to write a weekly department on *The Crops and the Markets*, giving the changes in prices and the market demands. Also there are special articles telling how to put each crop on the market in prime condition so as to get the maximum price. No farmer who reads this department regularly, and supplements it with a local newspaper, can be ignorant of when and how to market his crop to get the greatest returns.

**What is Your Congressman Doing?**

The Presidential campaign, the State campaigns, involve today many issues of direct personal importance to farmers. You want a way to follow easily and accurately what the politicians are doing. That is what the *Weekly Congressional Calendar* in THE COUNTRY GENTLEMAN is for. It does it successfully, always with an eye for the agricultural interests. By it you can check up the votes of your own representatives in congress and legislature on things that mean dollars and cents to you.

**Here Are Three Important Special Series That Will Appear During These Four Months**

**Wiped Out By Fire**

In New York State alone there were 5800 farm fires last year. They caused a loss of \$1,500,000. Most of them could have been prevented. Lightning caused 1800—many of these were preventable. We shall print a series of articles on fire prevention and protection covering (1) What farm fire losses represent and how they threaten the average farmer; (2) How to guard against fire; (3) How to put it out if it starts—up-to-date home fire-fighting apparatus; (4) The best kinds of insurance on buildings, crops and livestock impartially compared; (5) Actual facts about farmers' mutual insurance companies that have worked. These articles will show you in a practical way how to strengthen your protection against the possible loss of your property or profits.

**Good Marketing By Advertising**

Six years ago a farm hand in a Western State rented some land and grew a crop of fine seed grain. Last year he sold over \$15,000 worth of pure-breed seed grains, and is known as one of the seed experts of the world. Judicious advertising did it.

A student in a leading agricultural college heard a lecture on advertising. He went home and prepared some small ads. for produce. In six weeks he sold for nearly \$1000 goods which might otherwise have brought less than \$400. The methods of these men and a dozen others will be told in our series on "Farm Advertising." It covers advertising of pure-bred livestock, seed grains, produce, dairy products and fruit. Several stockmen of national standing will contribute. All details explained.

**What is Your Money Crop?**

If your farm were big enough, and the soil, climate and market conditions varied enough for 30 crops, you would like to have 30 experts—one for each. But the cost would be too great. Most successful farming communities center attention upon a single crop adapted to the locality. To diversify or combine crops offers greater returns from year to year, but it is necessary to have one crop that you may promptly convert into cash to meet running expenses.

We are printing a series on "The Money Crop." The articles will be written by 30 experts—on wheat, corn, tobacco, cotton, hay, potatoes, pork, beef, milk, wool, and so forth. Each article will show the essentials in business management, soil, climate and capital, and the returns which may be expected. They will include personal experiences.

Besides these we have frequent practical articles on poultry, livestock, the dairy, farm machinery, road building, the rural school, the church, the grange, farmers' clubs and other aspects of country community life; coöperative marketing; building and furnishing the house; a regular department on the scientific advance of agriculture and new inventions; *wholesome fiction of country life, stories and verse*; a letter-box and a strong editorial page that stands always for the interests of the farmer.

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## Meeting of the International Apple Shippers' Association

Reported for "Better Fruit" by Rodenbaugh & Morris, Chicago

WITH apple shippers and receivers from all sections of the country in attendance, the eighteenth annual convention of the International Apple Shippers' Association was held August 7, 8 and 9, at the Hotel Sherman, Chicago. It was a convention marked by enthusiasm among members and a spirit of genuine interest and appreciation of the good which has been accomplished for the apple industry the country over by the untiring efforts of officials and individual members. President E. N. Loomis of New York City, who has done everything in his power to further the interests of the association was unanimously re-elected president for the ensuing year. It was a tribute splendidly

deserved. Other officers elected were Charles Schafer, Gasport, New York, vice-president; R. G. Phillips, Rochester, New York, secretary, and W. M. French, New York City, treasurer. Atlantic City was chosen as the 1913 meeting place. From the standpoint of educational value and genuine interest the talks delivered by representative men of the association during the three days' session proved one of the best features. In addition, there were reports of the several committees tending to show that not only had numerous reforms been accomplished during the past year but that many more of vital importance were under way. Then as a means of diversion there were automobile rides through Chicago's splendid residence and park sections and a thoroughly enjoyed banquet on the evening of the second day.

In a very able and thorough address President Loomis reviewed conditions in the apple industry and gave delegates a clear insight into the real work and accomplishments of the International Apple Shippers' Association. Mr. Loomis pointed out how the organization had steadily grown from fifty members in 1895 to its present enrollment of five hundred. He laid stress upon the fact that the association in no way attempted or even suggested price regulations, and that the chief purpose of the organization was to turn on the light and to furnish reliable and accurate information to its members regarding the condition and extent of the apple crop in any one season. "Next in importance," said Mr. Loomis, "is to uplift the apple industry, to advance its methods and customs, so that it may take its place, as it rightfully should, as one of the chief industries in our country. We must always strive to do all in our power to encourage the production of high-grade fruit; to establish uniform grades and encourage honest packing in uniform packages; to correct abuses or evils existing either among growers and packers of apples or on the part of the railroads, or existing in connection with

selling of apples. The secretary's monthly reports for the coming season giving reliable information regarding size and condition of the apple crop is of special importance. I urge upon every member to give what information he has regarding any section with which he is familiar, and let us not only make a report or statement of the size and condition of this crop for our own use but let us publish it broadcast, so that the growers, transportation companies and the dealers alike may fully understand the problem that lies before them in successfully moving this promised crop of apples."

A splendid tribute to the untiring energy of William L. Wagner and his

### WALNUTS FRANQUETTE MAYETTE

Grafted on Hybrid California Black  
SUNSET NURSERY, SAN JOSE, CALIFORNIA

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Fine fruit farm, six miles from Moscow, Idaho. Mainly winter apples, though all fruits of temperate regions are on the place. Two-thirds of trees, about 1,000, are 12 years old, the balance younger. Crop estimated for this year 2,000 to 3,000 packed boxes. Will yield, barring accidents, 20 to 25 per cent on price. \$10,000, part cash, or \$9,000 cash. Address L. F. HENDERSON, Hood River, Oregon, or Moscow, Idaho.

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FINKS BROKERAGE COMPANY



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Don't waste good land by planting poor trees. Buying trees is a "lifetime investment." Don't make the too common mistake of saving pennies and losing dollars.

When you plant ORENCO TREES, you have the satisfying knowledge that you have the best you can buy, that there is no guesswork about your varieties being true or your trees healthy and vigorous. Place your order with us, today, for "first-class trees," and you'll get first-class trees.

ORENCO TREES are all evenly graded. The small and crooked ones are sorted out and burned—not sold. ORENCO TREES must come up to the Orenco Standard.

If you need apple, peach, pear, cherry or prune trees, or small fruits of any kind, for this fall or next spring's planting, you should write us now, and we can surely supply what you want; but if we can't, we'll tell you so. Our prices will be as low as we can quote on trees of Orenco Standard. Address

### OREGON NURSERY COMPANY

SALESMEN  
WANTED

### ORENCO OREGON

### The Pomeroy English Walnut



### PLANT POMEROY ENGLISH WALNUT TREES THIS FALL

Beautiful unusual Shade Trees. Highly profitable Walnut Orchards. Trees thriving throughout this country and in many severe parts of Canada.

Come and see these trees. You will order enough for an orchard. Trees bear early, nuts in big demand at advancing price.

Unusually beautiful booklet gladly sent on request.

**DANIEL N. POMEROY** ENGLISH WALNUT FARM  
LOCKPORT, NEW YORK

work in the successful outcome of the Sulzer standard apple barrel law was given by the president when he said, "I am sure that I but speak your thoughts when I say that the greatest credit for this accomplishment is due first of all to the one man who for five years has stuck to this work, has never been discouraged or allowed anybody else to be discouraged, and who today must feel the pride that comes with success. I refer to William L. Wagner. In behalf of our association I extend to you, Mr. Wagner, our utmost thanks." Mr. Pennington, president of the Western Fruit Jobbers' Association, Secretary Phillips and Messrs. Schafer, Kimball and French were also given due credit for the parts they played in the ultimate passage of the measure.

Mr. Loomis then reviewed the benefits to be derived from the storage-in-transit privilege granted by the Trans-continental Freight Bureau. "In view of the large crop of box apples in prospect in the Far Western States this privilege should be of great use in the movement of the coming crop. There is still much work to be done in this direction, as the charge of ten cents per hundred for this privilege is by far too great. It amounts to forty or fifty dollars a car, whereas the actual expense to the railroad does not exceed five dollars a car. We must convince the railroads that it is to their advantage to promote the distribution of the box apple cars as economically and as widely as possible. The apple crop is harvested in approximately a month's time; it is consumed in nine months. In order to protect and make prosperous the Western States in their apple production the railroads must provide a storage privilege without extra cost over the through rate for the storage of this crop during the nine months in which it is being marketed." Mr. Loomis also referred to the benefits to be derived from the reduction in its express rates. Also the advantages of the uniform bill of lading passed in the last session of Congress and another law regarding the prompt payment of freight claims by the railroads.

That something should be done to advertise the apple to the consuming public and acquaint the masses with the value of this fruit was the contention of U. Grant Border of Baltimore in one of the most interesting addresses delivered before the convention. Mr. Border departed from the conventional and his talk was filled to the brim with good, sound, up-to-date suggestions that will merit the serious considerations of grower and shipper alike. He believes that despite the increased production of apples consumption will keep pace if effective advertising is done. Otherwise there might be danger of a surplus. "The estimate of the present crop is 8,000,000 barrels more than last year," said the Baltimore expert. "We are told that in five years the crop of America will be three times the present production or approximately 100,000,000 barrels. In the face

## Use Horse Sense in Buying Ladders

You wouldn't buy a horse in a careless, off-hand way, would you? Before purchasing you'd look at his teeth and hoofs, you'd note his build and try his gait. If he didn't come up to your expectations you'd refuse to buy.

Why not use similar judgment in buying an orchard ladder? Notice how it is built, test its strength and give it a "try-out." If you do so, the ladder you will finally buy will be the

## "Star Orchard Ladder"

The "Star" ladder will withstand the hardest kind of usage. Every step is securely fastened by a bolt running underneath it. These bolts may be tightened at will, thus always keeping the ladder in perfect condition.

The first three steps (where the hardest strain comes) are doubly braced in addition to an extra foot brace.

The "Star" Ladder, made of the best clear spruce, is the dependable ladder for orchard use.

### Next time you buy An Orchard Ladder Demand the "Star"

From your dealer, or order direct from the

### Union Blind & Ladder Co.

3635 Peralta Street  
Oakland, California



**RIFE RAMS**

Pump water  
automatically  
day and night



**RAISE WATER**  
above the high mark  
without expense for  
pumping or bother.  
Get a big supply from  
automatic Rife Rams.

Cost little to install  
—nothing to operate.  
Raise water 30 feet for  
every foot of fall. Land  
lying above canal or  
stream supplied with  
water. Pump automati-  
cally day and night,  
winter and summer.  
Fully guaranteed.

If there is a stream,  
pond or spring within  
a mile write for plans,  
book and trial offer,  
FREE.

**RIFE ENGINE CO.**  
2525 Trinity Building New York

**Minnesota Fruit Co.**

Wholesale Fruits and  
Commission

**Apples Our Specialty**

Get in touch with us

**DULUTH, MINNESOTA**  
Head of the Great Lakes

**J. F. LITTOOY**

CONSULTING HORTICULTURIST

Land, irrigation and orchard schemes exam-  
ined for owners, buyers, bonding companies or  
advertising agencies—Orchard and land values  
estimated—Orchard soils examined—Directs  
orchard development—Land damage claims  
estimated—All business confidential.

BOISE, IDAHO

**Ginocchio-Jones  
Fruit Co.****APPLES**

**KANSAS CITY, MISSOURI**

For 26 Years

**Hood River Grown Nursery Stock  
for Season 1911-1912**

Standard Varieties

Prices Right and Stock First Class

**C. D. THOMPSON, Hood River, Oregon**

ESTABLISHED 1863

**C.H. Weaver & Co.**  
Commission Merchants

Pacific Coast Fruits

Apples, Peaches, Pears  
Plums, Grapes

Dried Fruits, Etc.

65 and 67 West South Water Street  
**CHICAGO, ILLINOIS**

of these figures it behooves us to shake  
off our lethargy and no longer sit in the  
fancied security that all these will take  
care of themselves without any very  
special effort on our part."

Mr. Border said that the most costly  
way to sell an article was to store it  
and wait for the purchaser to come,  
and by far the least expensive way is  
to tell the public of it by advertising,  
and that this axiom was especially  
applicable to apples, a product receiv-  
ing so little consideration as regards  
advertising. Instances were then cited  
of dozens of articles that through  
national advertising made enormous  
fortunes. "Next to wide and intelligent  
distribution advertising is the greatest  
factor in solving our problems," con-  
tinued the speaker. "Let us tell the  
people everywhere all we can about  
varieties, qualities, crops and prices.  
Let us take them into our confidence  
and tell them why the Ben Davis are  
not satisfactory in the early fall, but  
tell them the good qualities they do  
possess for late winter and spring use.  
Let us create widespread interest by  
offering liberal prizes for the most  
complete list of apple uses and for the  
best recipes. Imagine the far-reaching  
results if prizes were offered to the  
Curtis publications that enter 3,800,000  
eating homes. Why we would soon  
have the whole country baking apple  
pies, puddings, dumplings and telling  
uses for apples of which we never  
dreamed. Did it ever strike you how  
many boxes and barrels of apples could  
be sold during the holidays as gifts?  
Nothing is more appreciative or more  
acceptable, and the right kind of gen-  
eral advertising would turn the trick,  
benefiting grower, dealer and receiver.  
I think national advertising could to a  
great extent keep the retail price of  
apples within reasonable bounds by  
educating the public in apple value,  
because the exorbitant profit demanded  
by some dealers is proving a real check  
on consumption."

Co-operation was the keynote of the  
splendid address on "Legislation and  
Consistency," given by R. H. Penning-  
ton of Evansville, Indiana, and presi-  
dent of the Western Fruit Jobbers'  
Association. After reviewing in detail  
the fight which has been made by apple  
associations to minimize the extreme  
hazards in the handling of goods, the  
work to increase public confidence,  
broaden the outlet and increase the  
demand, Mr. Pennington then told of  
the efforts to insure a staple market  
for the producers and the dealer and to  
insure a square deal to the ultimate  
consumer. That these endeavors have  
been successful in part measure was  
evidenced by the Porter, LaFean and  
Sulzer bills, covering apples, and vari-  
ous other bills covering other com-  
modities. Mr. Pennington then went  
on to show that apple dealers have thus  
far failed to secure more beneficial  
results through inconsistency by talk-  
ing the purchase of first-class fruit,  
properly graded and packed in full size  
packages and actually buying short  
packages, junk, windfalls and cider

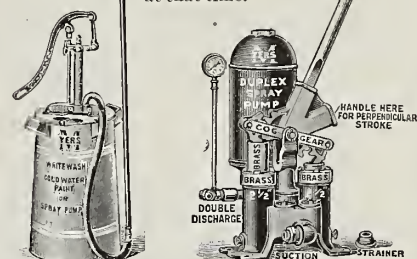
**MYERS SPRAY PUMPS  
ALL KINDS**

NOZZLES, FITTINGS, ETC., FOR FALL SPRAYING

**Myers Spraying Outfits—**

Bucket, Barrel or Power, are adapted for

Fall Work. Best  
results are obtained  
if spraying is done  
at that time.



On request we will mail Catalog and Spray-  
ing Data to interested parties—we will give  
your letter prompt attention.

**F. E. Myers & Bro.**

120 Orange Street

ASHLAND, OHIO

Distributing Agents  
**MITCHELL, LEWIS & STAVEL CO.**  
Portland, Oregon Spokane, Washington Boise, Idaho

**Store Your Apples**

In our new modern cold stor-  
age plant. Equipped with  
the latest

**Dry Air System**

We have every facility for  
handling, shipping and de-  
livering.

Charges Reasonable.

**UNION MEAT COMPANY**  
Warehouse Dept. Portland, Oregon

**Portland Wholesale  
Nursery Company**

Rooms 1 and 2 Lambert-Sargeant  
Building, corner

East Alder Street and Grand Avenue  
**PORTLAND, OREGON**

**Ship Your Strawberries  
Cherries and Vegetables**

To Butte, Montana

The Best Market in the West. Write  
for quotations. Send for our shippers'  
stamp. Prompt returns.

**Butte Potato and Produce Co.**  
**BUTTE, MONTANA**

**A. J. KNIEVEL**  
President and Manager

Sixteen years' experience on the  
Butte market.



# DEEDS vs. WORDS

Talk is cheap these days. It was always so.

Results count. No matter whether in selling apples or other fruits, it is the firm or individual that has actually delivered the goods and whose past performances in the way of securing the most satisfactory prices that you want to consider seriously when the time comes to market your products.

System is all right, of course, in the handling of any business, but it must be plain even to a school boy that there is little difference between an overdose of "system" and too little system.

"Too many cooks spoil the broth" is an old but true adage. There has been a surfeit of "System Sams" in a good many commercial lines the past few years. Most of them run their courses and disappear like the comets which project their gaseous dazzle into our atmosphere and then disappear into outer space, maybe never to return again.

Now, we've been handling Western boxed apples and other fruits since "pussy was a cat" and those for whom we've sold most fruit continue to do business with us season after season. The reason is obvious.

Although we already have a respectable quantity of Western fruits to sell, we can take on a few more good accounts, and if you want ACTION and the BEST AVERAGE PRICES obtainable, get in touch with us. Our ever widening trade outlets, both in domestic and foreign markets, make it possible to distribute successfully an increased volume of apples and other fruits this season.

When you come to realize that figuring your net averages through forty ledgers adds not a penny more than if figured through one, and if you are looking for RESULTS and not PROMISES, get in touch with us.

If you don't need us today you may tomorrow or a little later.

Just remember you can reach the head of this corporation—an experienced fruit man—any day by letter or wire.

## Gibson Fruit Co.

69 West South Water Street

Chicago, Illinois

## Smith & Currier Fruit Co.

INCORPORATED

204 Franklin Street, NEW YORK

System of apple distribution insures fruit being sold on short-supplied markets.

Unexcelled connections for high class fruit in all the ports of Europe and principal American cities.

Correspondence invited.

NORTHWESTERN OFFICE  
CENTRAL BUILDING, SEATTLE, WASHINGTON

apples. Another failing was the setting of an evil example to the producer by packing fruit before his very eyes not in conformity with contracts required of him, thereby encouraging him in the belief that the contracts were too exacting. The results of these inconsistencies, according to Mr. Pennington, was a demoralized market, a destruction of confidence and a severe monetary loss to the dealer. The remedy for all this is the Sulzer bill, which, if taken advantage of, will mean greater prosperity for all concerned.

In conclusion Mr. Pennington said: "The growers are anxious to co-operate with the dealers in the enforcement of the law. Their active interests in its passage was the only thing that ever caused us to be successful in securing legislation. Various state horticultural societies have already appropriated money and will hold schools to teach packing under the provisions of the Sulzer bill. The provisions of this bill are sufficiently established everywhere and they are known to producers, dealers and to the general consuming public, and we should use our influence in every way we possibly can to enforce these principles. The tools are good. Your money is in them. You helped to buy them and authorized their purchase. No tool is valuable if laid aside to rust. You have the tools and we believe you have the intelligence to use them; not to use them is a reflection upon your intelligence and not upon the value of the tool. Now is the time to strike, while the iron is hot and while public sentiment is in our favor."

Packing and grading apples under rules adopted by national legislation was the subject matter of a very able and interesting address delivered at the convention by Sam E. Lux of Topeka, Kansas. Mr. Lux, as a member of the legislative committee of the Western Fruit Jobbers' Association, came in touch with the leading men of the country, and his ideas were the result of cosmopolitan views. In part Mr. Lux said: "In establishing uniform grades and packages the smallest

### CHEEK-TO-CHEEK GRADING



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SCHELLENGER FRUIT GRADING MACHINE CO.  
OGDEN, UTAH.

### W. van Diem

Lange Franken Straat 45, 47, 49, 51, 61  
ROTTERDAM, HOLLAND

European Receivers of American  
Fruits

Eldest and First-Class House in  
This Branch

Cable Address: W. Vandiem  
A B C Code used; 5th Edition

Our Specialties are  
APPLES, PEARS AND NAVEL  
ORANGES



packer is assisting in making history by upbuilding an industry in his own land. I believe that everyone connected with the apple industry will admit the necessity of such uniformity. I do not fear being called a crank because I insist upon packing and handling my apples so they will conform to the requirements of a national law, but I appreciate the help that these rules give to me and to every apple man, and I glory in the fact that the apple growers and dealers of our country are strong enough to get recognition and support from our National Congress. Let us use every effort to get the hearty, determined support of every honest grower, packer and distributor of apples, to the end that we may have uniform packages and grades, backed by government rules and regulations. I hope that every buyer and grower will take a hearty interest in this matter, so that we will have a standard that is a standard, and to my mind this is the only way that we can expect to build up the apple industry and secure a proper and satisfactory world-wide distribution of the American apple. Let us have uniform packages, so that every man, woman and child may know and support the American apple container. Let us have a standard grade from the Atlantic to the Pacific, from the Canadian line to the Gulf, established by authority of our government and supported by the American people with such zeal and enthusiasm that not a penalty shall ever be imposed and the American apple shall be crowned 'Queen of Fruit' in every nation of the earth."

### Notes of the Convention

President Loomis was presented with a handsome ivory gavel trimmed with silver at the opening of the first day's session. William Wagner made the presentation speech. In his talk Mr. Wagner referred to the first convention of the association which was held seventeen years ago in the old Sherman Hotel, on the site of the present magnificent building. At this time Mr. Loomis' father, E. P. Loomis, was the presiding officer.

U. Grant Border, the Baltimore expert, said that the eating of apples would result in more rosy cheeks than the use of powder and paint, and besides would have the advantage of being a fast color.

George C. Richardson, the Kansas City apple dealer, likened the United States to Rome in that the high cost of living had much to do with the disruption of the Roman Empire, and that this country might suffer the same fate if it allowed present conditions to go on unchecked. Mr. Richardson's address was extremely interesting and scholarly.

H. F. Davidson of Hood River was one of the most interested and enthusiastic delegates present.

Frank Wagner, who is reputed to be some fisherman, regaled his friends with great tales of his prowess with

# Yakima County Horticultural Union

NORTH YAKIMA, WASHINGTON

E. E. Samson, Manager

A selling organization with a successful history of twelve years. Composed of the oldest and most experienced growers in Yakima Valley.

Specialists in picking, packing and selling. The buyer receives the benefit, and knows that

## Our "BLUE RIBBON" and "RED RIBBON"

Brands are standard on the best markets, and an absolute guarantee as to quality and pack.

Winter Nelis Pears and all popular varieties of Apples.

# D. Crossley & Sons

ESTABLISHED 1878

## Apples for Export

California, Oregon, Washington, Idaho and Florida fruits. Apples handled in all European markets at private sale. Checks mailed from our New York office same day apples are sold on the other side. We are not agents; **WE ARE SELLERS.** We make a specialty of handling **APPLES, PEARS AND PRUNES** on the New York and foreign markets. Correspondence solicited.

200 to 204 Franklin Street, New York

NEW YORK

LIVERPOOL

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THOS. C. SOURBEER, Manager

224-225 Lumber Exchange

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We Fence Anything from a Lawn to a Railroad

**NATIONAL RABBIT-TIGHT FENCE**

TURN THE RABBITS

PORTLAND, OREGON

## FRUIT GROWERS, YOUR ATTENTION

Royal Ann, Bing and Lambert cherry trees; Spitzenberg and Newtown apple trees; Bartlett, Anjou and Comice pears, and other varieties of fruit trees.

**A. HOLADAY**

MONTE VISTA NURSERY

SCAPPOOSE, OREGON



# MOUNT ARBOR NURSERIES

E. S. WELCH, PROPRIETOR, 130 CENTER STREET, SHENANDOAH, IOWA

Apple Seedlings Fine lot, special low prices until surplus is reduced.

Japan Pear Seedlings

Royal Ann, Bing, Lambert Cherries

Large Stock { Ornamental Trees, Shrubs,  
Roses, Clematis.  
**CAROLINA POPLAR**  
in car load lots.

Make a Specialty  
of a  
Complete Line  
of  
General Nursery  
Stock  
Let Us Quote  
Your Wants



Perfect Light & Reliable Service is given by our

## Complete Electric Light Outfits

Send for  
Booklet  
No. 12

An eight-light plant complete with New Edison Storage Battery, with the engine, generator and switchboard ..... \$230.00—without the engine \$185.00

This outfit will burn eight 15-watt, 12-candle power Tungsten Lamps five hours on one charge of the battery

**Make Your Own Electricity** Plants from 8 to 500 lights capacity. No skilled electrician needed to install or run it. Guaranteed, inexpensive, safe. Automatic switchboard, Edison battery guaranteed for five years.

Light and Water Plants  
for Country Homes

**The Reynolds Electric Co.** 528 First Avenue South  
SEATTLE, U. S. A.

# SEEDS

THE KIND YOU CAN'T KEEP IN THE GROUND

They grow, and are true to name  
Write for prices on your wants

188 Front Street **J. J. BUTZER** Portland, Oregon  
Poultry Supplies, Spray, Spray Materials, Fruit Trees, Etc.



## Real Estate

Twenty-five years' residence in Hood River. Write for information regarding the Hood River Valley. Literature sent upon request. Address all communications to

**W. J. BAKER & CO.**  
HOOD RIVER, OREGON

# TREES AND SMALL FRUITS

That Bring Quick, Heavy and Positive Results

The western section of Oregon where our stock is grown has no equal, considering soil and climatic conditions. We offer a whole-root, non-irrigated tree with a root system that produces what we say above. It is root system that counts with the young tree, and ours make a remarkable growth in irrigated or non-irrigated sections.

**Our Stock Spells Success in Every Locality**

Our small fruits are large, thrifty, well-rooted transplants. For quick results this is the kind to plant every time.

**Italian Prunes**

We have a good stock, and they are fine, vigorous trees. Orders should come in immediately. Prunes everywhere are short this season.

**SALEM NURSERY COMPANY**

416-17 U. S. National Bank Building

SALEM, OREGON

Live salesmen can make money selling our stock  
ASK FOR OUR CATALOGUE

the hook and line in Northern Wisconsin. The only reason there were any fish left in the lake, according to Frank, was that he had to hurry away to attend the convention.

J. M. Gwin, Chicago representative, acted as guide for George W. Nix of New York. Mr. Nix has the well-earned reputation of being one of the best posted men of the trade.

The effervescent and jovial Charley Kerr was without doubt one of the most popular men at the convention. Charley numbers his friends by the legion.

Claus and Dick Bahrenburg of New York were both in attendance at the meeting. Dick, who is fire commissioner of Hoboken, came here to boost Teddy and the Bull Moose convention.

A leading figure at the three days' session was N. G. Gibson, of the Gibson Fruit Co. of this city. Mr. Gibson is well known from coast to coast and is a big handler of Wenatchee association apples.

William H. Wagner officiated as toastmaster at the banquet, and it is needless to say Mr. Wagner was right at home in this capacity.

The executive committee for the coming year consists of A. Warren Patch, Boston; R. H. Pennington, Evansville; S. G. Wheelock, Chicago; L. K. Sutton, Columbus; Emory Cook, Baltimore.

On the opening day President Loomis appointed these committees: Auditing, George W. Nix, New York; R. H. Jones, Kansas City; Charles J. Blankford, Baltimore. Good of association, Charles H. Williamson, Quincy, Illinois; Frank E. Wagner, Chicago; E. W. T. Hardy, Boston; T. O. Milton, Birmingham, Alabama; D. W. Minnick, Chambersburg, Pennsylvania.

C. A. Malbouef, the hustling secretary of the Northwestern Fruit Exchange, Portland, Oregon, was very enthusiastic about conditions on the Coast. Mr. Malbouef said that his organization will have about three thousand cars of fruit this year.

John Denney, of Denney & Co., Chicago, one of the most popular apple receivers in the business, was kept busy shaking hands with his numerous acquaintances. Mr. Denney was chairman of the judges in the apple show and satisfied everybody by his decisions.

## Fruit Through Canal

From Wenatchee Republic

Transportation units are not measured by miles, but by cost, and for fruit, to some extent, by time. Water transportation is as yet the cheapest form known to man.

Joseph N. Teal, counsel for transportation of the Commercial Club of Portland, Oregon, in an address before the Oregon Horticultural Society at Portland, predicted a market for apples grown in the Pacific Northwest in the Gulf States, and by river route into the Mississippi Valley States. A little reduction in freight rates, whether goods are carried by water or rail, will increase



consumption and enlarge markets. The Pacific Coast grown apples and pears will reach European markets by way of the canal. At this point it may be of interest to submit a table showing distances to some points in which we are interested. From Oregon and Washington points, the freight rates being practically the same:

	Miles
New York via Magellan	14,364
New York via Panama	5,949
New Orleans via all rail	2,635
New Orleans via Panama	5,146
Hamburg via Magellan	15,184
Hamburg via Panama	9,196
Antwerp via Magellan	14,905
Antwerp via Panama	8,917
Liverpool via Magellan	14,784
Liverpool via Panama	8,679
Japan	4,240
Hongkong, China	5,886
Australia	7,331
Valparaíso, Chile	5,910

## Movable Agricultural School

Six-day agricultural schools were held last year at Lynden, Cashmere, Snohomish, and a twelve-day school at Puyallup. All the schools were arranged by the Extension Division of the State College, and each of these towns has requested another school this year. Plan of operation is simple. All arrangements for the school are in charge of a local committee. The college furnishes instructors without charge. Each person attending the school pays an enrollment fee to the local committee, and in this way the expenses are met. All of the schools paid out.

This year it is planned to hold ten such schools if possible. Applications have been received from Olympia, Stevenson, Lynden, Puyallup, Centralia, North Yakima, Grandview, Cashmere, Otis Orchards, St. John. Other applications will receive consideration, as the schools will be distributed in such a way as to best serve the people of the state. Final arrangements will be made in a few weeks. Communications addressed to the Superintendent of Farmers' Institutes, Pullman, will receive prompt attention.—Pullman, Washington, Experiment Station Bulletin.

## Cartoonist An Orchardist

R. F. Outcault, the cartoonist who originated the "Buster Brown" and "Mary Jane" children of the comic Sunday supplement, is interested with other New York men in orchard land comprising sixteen hundred acres at Hood River, Oregon. One of Outcault's drawings will illustrate the boxes in which the apples are packed.—American Fruits.

## CHEEK-TO-CHEEK GRADING



EVENTUALLY YOU WILL WANT OUR ADDRESS  
SCHELLENGER FRUIT GRADING MACHINE CO.  
OGDEN, UTAH.

# An Oriental's Conclusion



A Chinese box maker using PEARSON Cement Coated Nails was asked:

"What kind of nails are you using?"

He replied:

"Medicine nails."

"Why do you call them medicine nails?"

"Because MAKES BOX BETTER."

He was certainly right, because it is universally conceded that

## PEARSON Cement Coated Wire Nails

make better boxes than any other kind, and are more economical.

It is not surprising that PEARSON Nails are imitated. All meritorious articles are. Counterfeits are never "just as good." When the genuine PEARSON brand can be purchased at the same price as inferior imitations, there is no reason why fruit packers should "experiment with experiments."

It is just as important to use good nails as good shooks. The careful buyer is always particular to specify

## PEARSON Cement Coated Wire Nails

They are sold by responsible dealers everywhere.  
If your dealer will not supply them write to us.

### A. C. RULOFSON COMPANY

315 Monadnock Building  
SAN FRANCISCO, CALIFORNIA  
Pacific Coast Sales Agents

### J. C. PEARSON COMPANY

Boston, Massachusetts  
Sole Manufacturers

# Smith's Self-Feed Nail Stripper

(For Hand Nailers)

## Used by Expert Box Makers

Handles all size nails  
2d to 10d

**TURNS OUT BOXES FASTER**

Order Sample Now

**Price \$10.00**

**DELIVERED**

Liberal Trade Discount  
Agents Wanted



## Smith's "Security Paper Holder"

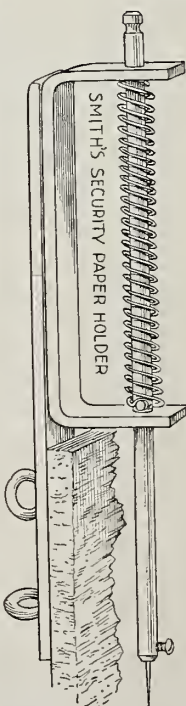
All packers realize the enormous waste of paper occasioned in the wrapping of fruits by the non-use of paper holders.  
We guarantee this Holder will save its price in time and paper.

**MOST CONVENIENT**  
**Automatic and Non-Breakable**

Price \$1.00 each, delivered at any express office in the United States. (Liberal discount to the trade.)

### A. C. RULOFSON CO.

No. 315 Monadnock Building, San Francisco, California  
DISTRIBUTING AGENTS





# Printing

We invite inquiries from all Nurserymen, Fruit Growers and Manufacturers who are contemplating the issuing of

## Catalogs Advertising Matter

or Printing of any kind. We make a specialty of out-of-town orders and handle them with a facility unequaled anywhere. Our thorough equipment makes possible a high quality of work at a low cost. Send us specifications of your work and we will give estimate by return mail. You will find us prompt, accurate and equal to anything in the production of GOOD Printing. *Better Fruit* is printed in our shop. Its beautiful appearance bears testimony to our skill.

## F.W. BALTES & COMPANY

FIRST AND OAK STREETS  
PORTLAND, OREGON



## C.F. SUMNER

HOOD RIVER  
OREGON

First-Class House Plumbing  
and  
House Heating

GENERAL LINE OF

Plumbers' Supplies

### PRINZ EUGEN FOARD ODESCALCHISCHE CENTRALE

Retkoz, Comitát Szabolcs,  
May 29, 1912.

Dear Sir: Have got your address from M. J. Craig of the Cornell University in Ithaca and am subscribing herewith for your paper. Not knowing the price for a year's subscription am sending you a postal order worth four dollars.

Please send your paper to following address: "H. H. Prince, E. Z., Odescalchi, Tuzser, Com. Szabolcs, Hungary, Europe."

Yours truly,  
Prinz Eugen Zoard Odescalchische, Centrale. Jollis, F.

In one of the recent editions we published a bill drawn up by Mr. C. E. Whistler of Medford, Oregon, with reference to a standard apple box. The country seems to be in favor of standard packages, and therefore it seemed wise that we publish this bill in order to give everyone an opportunity to give the matter proper consideration, and we feel sure that Mr. Whistler will be pleased to hear from anyone in reference to the bill which he has drawn up. All the fruitgrowers in the Northwest are interested in this matter. A number of them have done very efficient work and some have visited Washington in reference to previous bills which have come before congress. In a recent issue we mentioned several men who had done splendid work at Washington, but we forgot to mention the name of Mr. L. G. Monroe, who was secretary of the Spokane Chamber of Commerce and secretary of the Washington State Horticultural Society at that time. Mr. Monroe is now executive secretary of the Chamber of Commerce at Billings, Montana.

If your trees produce fancy fruit the boxes or barrels you ship it in and the cash receipts from its sale should bear every evidence of the fact. Do they? Schellenger Fruit Grading Machine Company. \*

AMERICAN ASSOCIATION OF NURSERYMEN  
Rochester, New York, September 6, 1912.  
Editor *Better Fruit*:

I regret to advise you of the fact that Mr. Charles L. Yates, treasurer of the American Association of Nurserymen, died very suddenly at his home in this city last evening of acute indigestion. He will be buried on Saturday next. He was born in Canada in 1847, and leaves a wife and one son. Mr. Yates was manager of the official paper of this association, *The National Nurseryman*. Only a few weeks since Professor John Craig, the editor of *The National Nurseryman*, also died. The association has sustained a great loss in the removal of these two men. Very truly yours, John Hall, Secretary.

Editor *Better Fruit*:

I enclose cheque for renewal of my subscription to "*Better Fruit*." I have enjoyed the contents of your magazine during the past year and find the same exceptionally interesting. B. R. Hendel, Manistee, Michigan.

J. B. Pilkington, of Portland, Oregon, has issued a very handsome illustrated catalogue, which is very valuable and interesting to everyone who wants to plant flowers around the home.



When you get to Hood  
River, stop at the

## Mt. Hood Hotel

Occupying one-half block; with  
a new brick annex.

Rooms single or in suites.  
20 rooms with bath.  
Special rates to families.

Trains stop daily in front of Hotel.  
Bus meets all boats.

## BETTER FRUIT

Has no peer in the Northwest

And so we have established

## The Fruit Journal

along similar lines in behalf of the great irrigated fruit districts of the Rocky Mountain region, a companion paper to this, your favorite fruit magazine.

We have made it up-to-date, clean, high class editorially, mechanically and pictorially.

The subscription rate is \$1.00 per year. It is worth it.

THE INTERMOUNTAIN  
FRUIT JOURNAL

Grand Junction, Colorado



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INCORPORATED

Main Office, Evansville, Indiana

Branches: St. Louis, Missouri; Louisville, Kentucky; Paducah, Kentucky;  
Owensboro, Kentucky; Vincennes, Indiana

WANT GOOD NORTHWESTERN CONNECTIONS

## Pacific Northwest Land Products Show

THE Pacific Northwest Land Products Show will be held in Portland, November 18 to 23, inclusive, 1912, under the auspices of the Oregon State Horticultural Society. A preliminary premium list will be sent on request in order that the prospective exhibitors may have ample time to prepare their exhibits, and only the cash prizes are announced in it. In a later and final

issue, which will be ready about October 1, additional prizes of implements, machinery, materials, cups, nursery stock, etc., will make the total value of all such prizes aggregate \$20,000. The Pacific Northwest Land Products Show is the expanding of the scope of the Oregon Apple Show and a recognition of the interests of orchardists, farmers and producers of crops of every vari-

ety. All the varied orchard and soil products of the fertile Pacific Northwest will be displayed for the first time under one roof.

The Pacific Northwest Land Products Show will be a veritable land school for the horticulturist, the farmer and the land seeker, and lectures by experts on all subjects of interest to the tiller of the soil will be given daily. The show is held under the auspices of the Oregon State Horticultural Society, and the annual meeting of the society will be held for three days during the same week, with papers and discussions by experts and practical authorities. The Pacific International Dairy Show Association will also hold their annual show on the same days at North Portland, Oregon. Special days will be assigned to districts for excursions and reduced round trip rates will be given on all railroads covering the entire period of the show. Many attractions will be presented for the entertainment of exhibitors and visitors. The Pacific Northwest Land Products Show is strictly neutral. No special privileges or advantages will be given any particular locality.

Under rule 27 the greatest amount of publicity will be secured by all exhibitors. Every exhibit placed must display the name and address of the grower. Attractive cash prizes will be offered for unique displays. Members of the Oregon State Horticultural Society who pay their dues for the coming year before the annual meeting will receive admission tickets to the show equal to the amount paid, which is only one dollar. Remit to Frank W. Power, secretary, 1206 Yeon Building, Portland, Oregon. Prizes and classes will be announced in premium list to be issued October 1, for commercial canned fruits and by-products.

## Rules Governing Entries and Exhibits

1. No exhibit may be entered for more than one premium.
2. No exhibitor may make more than one entry for the same premium.
3. All packages must bear name and address of exhibitor.
4. Unless specially provided otherwise, all exhibits of apples and pears

## J. H. LÜTTEN & SOHN HAMBURG GERMANY

### Fruit Brokers and Importers

Est. 1835

Sales Room "Fruchthof"

Cables "Luttenson"

Speciality in Finest Table Apples Packed in Boxes

Please note that we sell all apples personally

C. W. WILMEROOTH, Pacific Coast Representative P. O. Box 1898, Seattle, Washington

## TO FRUIT SHIPPERS

We repeated our August ad in the September issue, because the making up of a quotation list was naturally the most important part of your business at that time of the year.

It is not too late even now to get the "Blue Book" and make up a list of reliable dealers, culling out the crooked ones, rich and poor alike.

It is of no help to you to deal with a crooked dealer, simply because he is well to do—in fact, he is more likely to mistreat you than the one with less money who feels the need probably of maintaining his reputation—that practically being his only capital.

The old agency reference books do not assign ratings that show the "kicking qualities" of commission merchants, as, for instance, their disposition to reject without cause on a declining market; and any mailing list that you make up from such books based upon that rating system is bound to contain firms who make a practice of abusing distant shippers.

If you can avoid dealing with that class this season you will avoid most of the causes of trouble in the shipping business.

But to go a step further, even with a mailing list of good reliable firms, differences or misunderstandings are likely to arise, and shipments are likely to arrive in bad order, and thereupon it becomes a question of adjusting and disposing of same. Now, how are you preparing to look after such matters during the coming shipping season? Are you just drifting along, making no provisions, but trusting to luck that you won't have any such trouble, or if you do, that you will get out of it the best way you can? This is a bad business policy. You might as well look the shipping situation square in the face and arrange for our Organization's assistance in protecting you against unjustified claims and of adjusting equitably those that may be found to be justified. Co-operative adjusting is effective many times (when individual shippers are unable to get results) because the commission merchant doesn't wish to be listed as a kicker. Understand us, many rejections are justified, and our Organization doesn't criticize the receiver for rejecting when he has a right to do so. A knowledge of this fact is now so prevalent among the reliable commission merchants that, as a rule, they are very glad to have the Produce Reporter Company's adjuster call and inspect and report their finding in such cases and adjust the matter on its merits.

The unreliable commission merchant fears exposure and is, in many cases, quick to adjust the matter with as good a face as possible in the hopes of saving his reputation.

Between the avoidance of trouble through the Reporting Department (which includes the Credit Book annually, Credit Sheets weekly and Special Reports upon request), and the Adjusting Department, which looks after unavoidable troubles when they arise, you will be better equipped to avoid and reduce your losses to the minimum than to continue taking your chances in looking after these matters yourself.

We will be glad to explain in detail. Please write.

**PRODUCE REPORTER COMPANY** OGDEN BUILDING CHICAGO





SIGNIFIES

**BEST SERVICE**That is why you frequently  
hear our patrons say**"It's Good Enough for Me"**

after a trip on any of our

**Four  
Transcontinental  
Trains**between  
Pacific Northwest and the East**"North Coast Limited"**Always the Leader. Runs to and  
from Chicago via Minneapolis and  
St. Paul, through Milwaukee.  
Standard and Tourist sleeping  
cars, Observation-Library car.**"Atlantic Express"**To and from Chicago, via the Twin  
Cities and along the Mississippi  
River. Standard and Tourist sleep-  
ing cars.**"Mississippi Valley Limited"**To Kansas City and St. Louis, via  
Billings and the Burlington Route.**Through Dining Cars**

On All Trains

Those *Great Big Baked Potatoes* served,  
and other dishes, cooked and served  
by experts.

Have Your Ticket Read

**"N. P. Ry."**

Four Daily Trains

Portland, Tacoma, Seattle

A. D. CHARLTON, A. G. P. A.  
Portland, Oregonmust be grown by the exhibitor or in  
an orchard of which he is the lessee,  
manager or duly authorized agent.5. It is understood that all persons  
making entries thereby agree to abide  
by all the rules of the show.6. The exhibits will be in charge of  
the superintendent of exhibits, and the  
management will use all diligence to  
insure the safety of exhibits after their  
arrival and arrangement, but in no case  
will be responsible for any loss or  
damage that may occur thereto, and  
will not be responsible for any loss or  
damage to exhibitors or donors who  
fail to receive their fruit.7. All prize winners will receive one  
of the fine lithographed diplomas of  
the Oregon State Horticultural Society,  
stating prize won.8. The judge's ruling will be final in  
every case. Protests against exhibits  
must be made in writing before noon  
Monday, November 18, and filed with  
the superintendent of exhibits commit-  
tee. Protests against awards of judges  
will not be entertained.9. The management reserves the  
final and absolute right to interpret  
these rules and regulations, and arbi-  
trarily to settle and determine all mat-  
ters and differences in regard thereto,  
and also reserves the right to demand  
or add to these rules.10. In the event of conflict of general  
and special rules the latter will govern.11. Except as otherwise stated in  
this premium list, exhibits winning a  
cash or merchandise prize will remain  
the property of the exhibitor. When  
specially provided that fruit becomes  
the property of the donor the exhibitor  
may waive the right to premium and  
elect to keep his fruit. This election  
must be in writing and filed with the  
superintendent for the exhibit commit-  
tee not later than 6 p. m. November 18.12. No exhibit can be removed from  
the hall without the written permission  
of the superintendent of exhibit com-  
mittee. No exhibit can be removed  
until the end of the show. When fruit  
is removed such permit shall be sur-  
rendered. No exhibit shall be removed  
after the close of the exhibition with-  
out giving said superintendent a receipt  
therefor, or by any person without sur-  
rendering to said superintendent a  
written order from said exhibitor or  
his duly authorized agent. Exhibits  
must be removed within forty-eight  
hours after the close of the show.13. For entry tags apply to the super-  
intendent of exhibits when exhibit is  
brought in.14. Judges must not award prizes to  
any unworthy exhibit. It is the inten-  
tion of the management that no pre-  
mium or distinction of any kind  
shall be given an exhibit that is not  
deserving.15. The management does not guar-  
antee delivery of premiums donated by  
others. Added premiums are offered by  
various concerns as special inducement  
to growers, and donors are responsible  
for delivery of prizes after the secre-  
tary issues an order for same to parties  
winning the prize.**HANFORD  
NURSERIES**

Clarkston, Washington

Buying Nursery Stock  
is like buying anything  
else—YOU PAY FOR  
WHAT YOU GET.**HANFORD TREES**

HAVE STOOD

**The Test for 20 Years  
Buy Them****Announcement:**By an arrangement with  
the Vineland Nurseries Co.  
we are pleased to announce  
we can furnish a limited  
number of the**RED GRAVENSTEIN**No apple in years has at-  
tracted as much favorable  
attention and comment.  
In a letter dated August  
19, 1912,

Prof. W. S. Thornbur says:

**"I believe that it is bound to  
become one of the very Popular,  
valuable apples of the Pacific  
Northwest."**Our Prices Are Right  
Our Stock is Right  
Write for Catalog**HANFORD NURSERIES**

Drawer 4 Clarkston, Washington

**AGENTS WANTED****LINDSAY  
& CO. Ltd.  
Wholesale Fruits****HELENA, MONTANA***Established in Helena a Quarter Century*Branch houses: Great Falls, Mis-  
soula and Billings, Montana



16. No entry fee will be charged for exhibits or free admission tickets issued on account thereof.

17. Season tickets, good for admission at all times during the show, will be sold for \$1.50. Single admission tickets 25 cents. Members of the Oregon State Horticultural Society who pay the annual fee of one dollar in advance for the coming year will be entitled to admission tickets to that amount or can apply same on a season ticket.

18. Diplomas may be awarded for "meritorious exhibit" at the discretion of the judges and the management.

19. The allowance of entry of an exhibit shall not be binding upon the management if it afterward appears that said entry should not have been received.

20. Judges shall have the right to freely cut or otherwise sample all exhibits.

21. Exhibits which have been erroneously entered may, at the discretion of the judges, be transferred to their proper division previous to the judging.

22. Any person attempting to influence the judges in their decision, in any manner, will forfeit all premiums awarded and be excluded from all competition.

23. All exhibits must be in place by 9 o'clock a. m. Monday, November 18.

24. Entries must be made on printed forms, which may be obtained free by addressing the secretary or calling at his office.

25. All entries must be made by November 11. It is highly desirable, in order to secure preferred space, that entries for the artistic apple display and the district agricultural display be made at the earliest possible date.

26. All charges on exhibits shipped to G. E. A. Bond, secretary, must be prepaid and have name of exhibitor plainly marked thereon.

27. All exhibits must be carded with uniform size cards with the name and address of the grower painted or printed on them, under regulations of the superintendent of exhibits.

28. All signs, placards and banners must be of a size and character agreed upon with the superintendent of exhibits.

29. The promiscuous distribution of advertising matter will not be allowed, but matter descriptive of districts may be given out at any of the district agricultural displays.

30. Concessions will be let for supplying the wants and providing for conveniences and the entertainment of visitors. Spaces for exhibition of machinery, implements, spraying pumps or any articles used by the orchardist or farmer will be provided up to the capacity of the building. Application for space should be made to the superintendent of concessions, room 201 Commercial Club Building, Portland, Oregon.

31. Each year there is an increasing demand upon the State Horticultural Society for boxes of perfect apples for advertising purposes, etc. In order to



## NURSERY STOCK

None Better--Been growing it 24 years right here and still at it.

No Agents--Direct to Planter

Send for illustrated book describing

### TREES--SHRUBS--VINES--PLANTS

It will be of service to you--Free if this paper is mentioned.

## J. B. PILKINGTON

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**What's the Use** of wearing out your life in a stuffy office or worrying over your business cares in the city. Come to the beautiful Hood River Valley and enjoy the healthful outdoor life that you have dreamed about. You may not handle as much cash every month as you do in the city, but in all probability you will have more saved at the end of each year and will be able to live off of the best that the land has to offer and sleep soundly 365 days in the year. Come here and let us show you business propositions for business men, and you will kick yourself for not knowing of this valley years ago.

**J. H. Heilbronner & Co.**

HEILBRONNER BUILDING,

HOOD RIVER, OREGON

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with a Booklet descriptive of Fruit and Walnut Growing,  
Farming, Live Stock and Poultry Raising  
in the

## Pacific Northwest

Booklets that tell about many of the growing towns,  
large cities, fertile valleys and rich mountains  
along the line of

**Opportunities  
for the  
Farmer  
Dairyman  
Poultryman**



**Chances for  
Stock Raiser  
Fruit Grower**

and anyone  
deriving benefit  
by or from

**Productive Soil, Good Climate, Natural Resources**  
which are to be found in

**The Inland Empire**  
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Booklets descriptive of any one or all of the above subjects will be  
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**PASSENGER DEPARTMENT**  
OF THE

**Oregon-Washington Railroad & Navigation Co.**

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## APPLE Western Soft Pine Light, strong and durable BOXES

"Better Fruit" subscribers demand the "Better Box"

TWO CARLOADS DAILY

### Our Soft Pine Box

makes an attractive package and will help you secure

### Top Market Prices

for your choice apples.  
We can serve you promptly.

### Washington Mill Co.

Wholesale Manufacturers  
Spokane, Washington



### RICHLAND NURSERY CO.

Offer for this season a particularly fine line of Roses, Vines, Flowering Shrubs and Shade Trees, exceptional roots and healthy stocks.

#### EUROPEAN GRAPES

We have succeeded in obtaining a splendid large stock of European Grapes — none finer ever obtained. Send for Catalog.

RICHLAND NURSERY CO.  
RICHLAND, WASH.

### BUY AND TRY

# White River Flour

MAKES

Whiter, Lighter  
Bread

provide for such use the rule is established that the superintendent of exhibits shall have the right to select for the society one box of apples from each entry winning a first prize in classes 25, 10, 4 and 1.

For premium lists, entry blanks or further information apply to Pacific Northwest Land Products Show, G. E. A. Bond, secretary-manager, 201 Commercial Club Building, Portland, Oregon.

### Chickweed in Strawberries

By B. B. Robb

**K**EEPING chickweed out of strawberry patches probably is the greatest problem the strawberry grower has to face today. This has been one of the leading questions since strawberries have been grown commercially. In the first year as a rule chickweed is not bothersome, but late in the fall after the hoeing and cultivating are discontinued, or early in the spring when it is impossible to cultivate, the pest makes its appearance. There are two types of chickweed. One has a smooth leaf, is light green in color and attains a very rapid growth; the second is more stocky, having a long, hairy, dark green leaf, and this type has a tendency to grow more in bunches than does the former, thus making it easier to clean out by hand. The first type is the hardest to combat and at the same time is the most common. Both types will succumb to the same treatment.

Chickweed is a plant which thrives best in wet weather and, of course, is seriously damaged by drought. Where it grows in a thick mat within the row it will hold the moisture collected during the night or from a rain until 10 or 12 o'clock in the day. This causes much injury both to green and ripening fruit. As has been stated, during the first summer, while the strawberries are being hoed and cultivated, the chickweed does not become a source of extraordinary annoyance, as it is rather a tender plant and cannot stand much disturbance. During the fall the plants get so thick in the rows that it is impossible to use a hoe to any advantage. Now is the time the little chickweed makes its appearance, especially if the fall is a wet one. As soon as the chickweed plant has reached a height of about two inches it begins to branch out, covering the strawberry plants and producing seed in abundance, which, falling to the ground, germinates immediately, growing up through that already in evidence. This, of course, produces a thick mat which will choke out any other growing plant. The prevention of this, to a certain extent, is by hoeing dirt onto the row in the early fall, to break down and cover the little chickweed. At this season strawberries will stand considerable dirt covering and still grow upward through the dirt. A small amount of chickweed is really a good thing in a strawberry patch during the winter, but only a small amount, because it would not be wise

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### HOOD RIVER ABSTRACT COMPANY

HOOD RIVER, OREGON

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CONVEYANCING

### HOW TO GET BETTER LIGHT

From KEROSENE (Coal Oil)

Tests by Prof. Rogers, Lewis Institute, Chicago, on leading oil-burning lamps show the Aladdin Mantle Lamp is the most economical and gives over twice as much light as the Rayo and other lamps tested. It is odorless, safe, clean, noiseless. Guaranteed. Better light than gas or electric. To introduce the Aladdin we'll send a sample lamp on — **10 Days TRIAL** Agents wanted. Experience unnecessary. Every home needs this lamp. One agent sold over 1000 on money back guarantee, not one returned. Another sold \$800 worth in 15 days. Evenings made profitable. Ask for agents prices and trial offer. MANTLE LAMP COMPANY, 114 Aladdin Bldg., Portland, Ore.



### I SELL TREES & SEEDS THAT GROW

27 years under my personal management. Full assortment of trees, plants and seeds. No traveling agents. Low prices. Grafted Apple and Peach, 2-3 feet, 7c each. Cherries, 15c each.

#### Nebraska-Grown Fruit Trees

are much thrifter and hardier than trees grown under irrigation. This is what my old customers on the Pacific Coast tell me. Freight paid on \$10.00 tree orders.

Full assortment of Vegetable, Flower and Farm Seeds. Save money; send for my large illustrated Garden Book. Free.

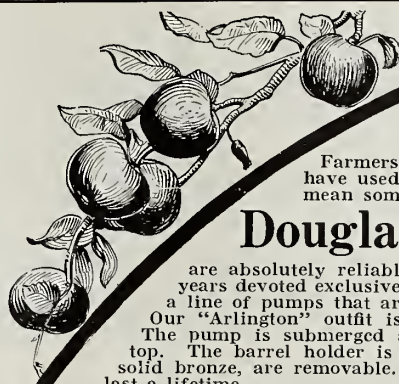
German Nurseries and Seed House  
(CARL SONDEREGGER) Box 2, Beatrice, Nebraska



to have enough so that the berry plants would be smothered. A little of the chickweed plant prevents heaving and is more or less a sort of cover crop or protection against the cold winter weather.

Now comes the real problem, how to get rid of chickweed which has been a good thing during the period of low temperature, but which in the spring becomes a nuisance. Hitherto there has been no other method than the laborious one of having the grower get down on his hands and knees and pull it out with his fingers. Already I have shown how it can be controlled the first year, perhaps leaving enough for all the good effects during the winter. But during the warm spells in the winter season chickweed grows rapidly, especially early in the spring. So I have carried on investigations on spraying chickweed in the spring with sulphate of iron to meet this situation. These experiments were undertaken at Webster, New York. It was known to begin with that sulphate of iron would kill chickweed and strawberries as well. Thus the object of the experiments was defined, if possible, to a time when the berry patch might be sprayed to kill chickweed and leave the strawberry plants uninjured; also to discover what strength of sulphate of iron would be most effective. Three solutions were employed, as follows: One pound to a gallon of water, one and a half pound to a gallon of water and two pounds per gallon of water, which we call, respectively, 10, 15 and 20 per cent solutions. Each solution was applied to two small plots. The first plot was sprayed thoroughly, but not overdone, while the second plot was drenched. The first spraying was done April 3, 1911. The last snow was just disappearing. The second spraying occurred about a week later and the third just before the blossom buds appeared.

The results were that on the first spraying the 20 per cent sulphate of iron solution killed all the chickweed and took all the leaves off the strawberry plants, as it did all the others, but it did not kill the plants. They soon came on fresher and greener than before. The 15 per cent solution killed most of the chickweed and the 10 per cent solution some of it only. There were no benefits from drenching the plants with the solution, thus showing that the making up for lack of strength of solutions by applying an extra amount cannot be accomplished. Chickweed came up from seed and covered the ground before the end of the blossoming season. Thus while the spraying was effective it was done too early. The second spraying produced about the same results as the first. Of course it caught a week's additional growth of the chickweed. The third spraying was the one which produced the most effective results, showing that the 10 per cent solution is not quite strong enough, but that the 15 to 20 per cent solution is about right. All the leaves of the plants were taken off, as in the



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The name "Douglas" on a spray pump stands for the best.

Farmers and fruit growers on the Pacific Slope have used these pumps for 60 years. Doesn't that mean something?

## Douglas Spray Pumps

are absolutely reliable. They are no experiment. Eighty years devoted exclusively to pump building have resulted in a line of pumps that are satisfactory in every way. Our "Arlington" outfit is a very efficient barrel sprayer. The pump is submerged and readily accessible from the top. The barrel holder is adjustable, and the valves, of solid bronze, are removable. A well-built outfit that will last a lifetime.

Our 1912 catalog contains valuable information relating to proper spraying outfits. Send for it today.

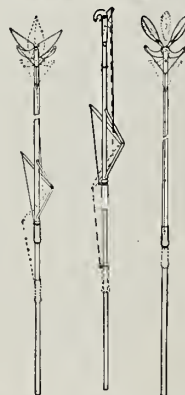
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are carried in stock by  
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Manufacturers of cistern pumps, deep well pumps, power pumps, and pumps for fire-fighting and forestry purposes.

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How much good fruit do you lose?  
Are you satisfied to lose it?  
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**PRUNERS**—If you want to save time and money, get Bastian's, the most powerful and easily operated pruners on the market. Hooks for heavy work; shears for light work. Standard lengths: Pruners, 5 to 16 feet; Shears and Pickers, 5 to 12 feet.

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**RHODES DOUBLE CUT PRUNING SHEAR**

Pat'd June 2, 1903.

Dept. W

**RHODES MFG. CO., GRAND RAPIDS, MICH.**

**THE only pruner made that cuts from both sides of the limb and does not bruise the bark. Made in all styles and sizes. We pay Express charges on all orders. Write for circular and prices.**



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40 cents each, \$3.90 per dozen, postpaid

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INCORPORATED

HOOD RIVER-DUFUR, OREGON

Wholesale and Retail—Sixteen years in the business

We offer for fall and spring 1912-13: Apple, pear, cherry, peach, apricots, plums and prunes of the leading varieties adapted to this locality. These are all grown on No. 1 whole roots from buds and scions selected from the best bearing trees in Hood River, hence we are in a position to not only guarantee our trees true-to-name but of the best bearing strains. Commercial orchard plantings our specialty.

If interested write us; we have what you want.

Address **TRUE-TO-NAME NURSERY** Hood River, Oregon  
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Are you going to plant trees or clear land this year?

Have you heard of "Imperial," the new explosive—superior substitute for dynamite and "King of all Powders"?

Won't freeze—no headache—safer than dynamite and does the same and better work with less powder.

Sold to you direct from the factory in any quantity from one box up at the same price that dealers pay for dynamite in carloads.

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Write. Let us tell you all about this powder, and prices, and how much money we can save you. Glad to answer letters.

**IMPERIAL POWDER COMPANY**

Drawer Y Chehalis, Washington, U. S. A.

previous experiment, but the crowns were uninjured even where drenching was resorted to. The time of blossoming was delayed probably from four days to a week. This will vary with the time of spraying and the season. If the weather is clear and sunshiny the chickweed will be killed in two to four days, and the strawberry leaves will be black and the whole patch will look as though it had been burned. As the crowns are uninjured fresh green leaves soon appear. They grow exceptionally fast, shading the ground, so that the chickweed does not reappear to any extent.

As previously observed, it is not possible to make a 10 per cent solution of sulphate of iron equal to a 15 or 20 per cent solution by applying an extra amount. Either a 15 per cent or 20 per cent solution must be applied evenly and just enough to thoroughly wet all the chickweed through to the ground. It may be applied with a broadcast sprayer, carrying a nozzle over every row. In these experiments, however, a hand pump and a "Tiger" nozzle were used. This combination gave a very fine, forceful and effective spray. No chickweed will be killed below where the spray goes. I do not think a sprinkling pot would be satisfactory. In a day or two after the spray is applied the patch should be gone through and the thick bunches of chickweed raked off with an ordinary garden rake or similar tool. Otherwise it will die down, forming a dense mat and will smother the plants beneath it.\*

## Yakima Valley Grown Stock

IS ACKNOWLEDGED SUPREME EVERYWHERE

Do you know why our trade has increased so largely and why our trees meet with so much praise? It's the climate, with its long growing season; our soil, which is a rich volcanic ash underlaid by a gravelly subsoil, thus insuring perfect drainage; and lastly, because we know our business thoroughly and work at it every week in the year. We are not part nurseryman and part orchardist, as so many are. Our sole occupation is growing and selling the best class of trees that can be grown.

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## U.S. Apple Barrel Standardized

Saturday, August 3, President Taft signed the Sulzer apple barrel bill. This bill established a standard barrel and grade for apples when packed in barrels. The standard barrel will be of the following dimensions: Length of stave, twenty-eight and one-half inches; diameter of head, seventeen and one-eighth inches; distance between heads, twenty-six inches; circumference of bulge, sixty-four inches, outside measurement. It should contain as nearly as possible seven thousand and fifty-six cubic inches. The grades provided for in the bill are: "U. S. Standard Minimum Size, two and one-half inches"; "U. S. Standard Minimum Size, two and one-fourth inches," and "U. S. Standard Minimum Size, two inches." Professor C. G. Woodbury, secretary of the Indiana Apple Show, which is to be held in Indianapolis, November 13-19, says: "Indiana growers should make every effort to acquaint themselves with the provisions of this law before July 1, 1913, when it goes into effect. The bill

## CHEEK-TO-CHEEK GRADING



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is not compulsory. Growers are not compelled to use the standard barrel or grades. However, the time will soon come when only apples branded as "U. S. Standard" can be sold on the open market. Just as soon as one grower packs his fruit so that it can be sold under a United States guarantee every other orchardist will be forced to it, as the buyer will show preference to the branded fruit. The enforcing of this law falls under the jurisdiction of the pure food and drug act. Growers should aim to use their short-measure barrels this season and only contract for standard barrels for next season's crop."

### National Apple Show

Chief executives of four Northwestern States and Lieutenant-Governor T. W. Paterson of British Columbia have been named to play an important part in the fifth National Apple Show, to be held in Spokane in November. R. Insinger, president of the Chamber of Commerce, appointed Governors M. E. Hay of Washington, Oswald West of Oregon, James H. Hawley of Idaho and Edwin L. Norris of Montana to the board of governors, which also is composed of leading apple experts in every fruit district of the Northwest.

W. T. Day of Spokane, newly-elected chairman of the board of trustees, said: "The splendid apple crop assures the best National Apple Show in our history. Fruit men throughout the West will harvest one of the biggest crops in history, and I anticipate an exhibition of millions of apples of surpassing quality and color. The show will give special attention to three problems concerning owners of commercial orchards in the Pacific Northwest, namely, transportation, markets and the profitable utilization of orchard by-products."—Exchange.

The highest types of apple in the world today are the Hood River Spitzenberg and Yellow Newtown Pippin; the highest type today to Hood River's cosmopolitan people of a life insurance policy is a Policy of the National Life Insurance Company of the United States of America, of Chicago.

These Policies, which hundreds of your neighbors have, make superb Christmas presents, Happy New Year gifts, appropriate wedding presents, choice birthday reminders and unexcelled anniversary tokens.

Write for information to the Agent at Large, Dr. James H. Shults, Hood River, whom most of you know, quote "Better Fruit," and full and satisfactory information will be furnished and hurry orders will receive prompt attention by telegraph and special delivery letters.

Fancy prices are paid for fruit which is accurately graded and honestly packed. Do not throw away your rightful profits by neglecting to put it up in an attractive package. Schellenger Fruit Grading Machine Company. \*

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and all other standard kinds and varieties of fruits, berries, ornamentals, etc., are now coming on in our nursery at such a rate as to insure good, strong, healthy stock. We have more and larger orders on our books to date than we have ever had before. Why? Because people demand the best. Try once the "Quaker Trees" and you will have no other. Our painstaking methods, careful spraying, constant cultivation cannot help but produce clean, healthy stock. All stock is under the direct supervision of the proprietor, who has had thirty-five years of experience in the nursery business. If you want healthy, well matured trees, free from disease, etc., drop us a line or call and see us.

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and

### Oregon Trunk Ry.

will be mailed on receipt of request. It outlines the resources of the fruit, grain, dairy and garden districts of this country in a conservative manner.

Non-irrigated and irrigated districts are reached by these lines and this book will be interesting to those seeking a new location.



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PORTLAND, OREGON

### ARE YOUR CROP YIELDS SATISFACTORY?

They are certainly not what they would be if you used Clark's Double Action "Cutaway" Harrow. It requires thorough cultivation to make the soil fertility available for your crops. "Thorough Cultivation," and "Clark's Double Action 'Cutaway' Harrow" are synonymous. The entire machine is made of steel and iron, except the pole, which is jointed so that there is no weight upon the horses' necks, and can be removed in one minute and used as a tongueless, as shown in cut. This is a big feature in moving from field to field, insuring safety to horses. The disks are of cutlery steel, shaped and forged in our own shops, where the only genuine "Cutaway" disks are made. The Double "Cutaway" does twice as much as an ordinary disk harrow and better at the same cost. The inflexible frame holds the gangs rigidly in their places, and compels them to cut high, hard ridges, carrying the soil into the hollows and leaving the ground level. With the flexible or tandem harrows the gangs conform to the surface and do not cut and level the hard, irregular places. Clark's stir every inch, leaving a finely pulverized seed bed. By setting the inner gangs straight on sharp turns, the Disk turns easily, leaving the ground even. No interlocking of gangs.

Modern farmers disk before they plow their land. It puts fine soil in the bottom of the furrow, where otherwise would lie loose clods that make a strata through which the sub-moisture can not rise. For this no other disk equals Clark's.

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## Northwest Fruit Growers' Unions and Associations

We publish free in this column the name of any fruit growers' organization. Secretaries are requested to furnish particulars for publication.

### Oregon

Albany Fruit Growers' Union, Albany.  
Ashland Fruit and Produce Association, Ashland.  
Benton County Fruit Growers' Association, Corvallis.  
Brownsville Fruit and Produce Association, Brownsville.  
Coos Bay Fruit Growers' Association, Marshfield.  
Coquille Valley Fruit Growers' Union, Myrtle Point.  
Cove Fruit Growers' Association, Cove.  
Dallas Fruit Growers' Association, Dallas.  
Douglas County Fruit Growers' Association, Roseburg.  
Dufur Valley Fruit Growers' Union, Dufur.  
Dundee Fruit Growers' Association, Dundee.  
Estacada Fruit Growers' Association, Estacada.  
Eugene Fruit Growers' Association, Eugene.  
Hood River Apple Growers' Union, Hood River.  
Hyland Fruit Growers' of Yamhill County, Sheridan.  
Imbler Fruit Growers' Union, Imbler.  
La Grande Fruit Association, La Grande.  
Lincoln County Fruit Growers' Union, Toledo.  
McMinnville Fruit Growers' Association, McMinnville.  
Milton Fruit Growers' Union, Milton.  
Mosier Fruit Growers' Association, Mosier.  
Mount Hood Fruit Growers' Association, Sandy.  
Newburg Apple Growers' Association, Newburg.  
Northwestern Fruit Exchange, 418 Spaulding Building, Portland.  
Northeast Gaston Farmers' Association, Forest Grove.  
Oregon City Fruit and Produce Association, Oregon City.  
Rogue River Fruit and Produce Association, Medford.  
Salem Fruit Union, Salem.  
Santiam Fruit Growers' Association, Lebanon.  
Springbrook Fruit Growers' Union, Springbrook.  
Stanfield Fruit Growers' Association, Stanfield.  
Sutherlin Fruit Growers' Association, Sutherlin.  
The Dalles Fruit Growers' Union, The Dalles.  
Umpqua Valley Fruit Growers' Association, Roseburg.  
Washington County Fruit Growers' Association, Hillsboro.  
Willamette Valley Prune Association, Salem.

### Washington

Apple Growers' Union of White Salmon, Underwood.  
Bay Island Fruit Growers' Association, Tacoma.  
Brewster Fruit Growers' Union, Brewster.  
Buckley Fruit Growers' Association, Buckley.  
Cashmere Fruit Growers' Union, Cashmere.  
Clarkston Fruit Growers' Association, Clarkston.  
Cowlitz Fruit and Produce Association, Kelso.  
Dryden Fruit Growers' Union, Dryden.  
Elma Fruit and Produce Association, Elma.  
Felida Prune Growers' Association, Vancouver.  
Garfield Fruit Growers' Union, Garfield.  
Goldendale Fruit and Produce Association, Goldendale.  
Grandview Fruit Growers' Association, Grandview.  
Granger Fruit Growers' Association, Granger.  
Kalama Fruit Growers' Association, Kalama.  
Kennewick Fruit Growers' Association, Kennewick.  
Kiona Fruit Growers' Union, Kiona.  
Lake Chelan Fruit Growers' Association, Chelan.  
Lewis County Fruit Growers' Association, Centralia.  
Lewis River Fruit Growers' Union, Woodland.  
Mason County Fruit Growers' Association, Shelton.  
Mount Vernon Fruit Growers' Association, Mount Vernon.  
Northwestern Fruit Exchange, 510 Chamber of Commerce Building, Spokane.  
Peshastin Fruit Growers' Association, Peshastin.  
Pullman Fruit Growers' Association, Pullman.  
Puyallup and Sumner Fruit Growers' Association, Puyallup.  
Spokane County Horticultural Society, Spokane.  
Spokane District Fruit Growers' Association, Spokane.  
Spokane Highlands Fruit Growers' Association, Chester.  
Spokane Inland Fruit Growers' Association, Kelso.  
Spokane Valley Fruit Growers' Co., Otis Orchards.  
Spokane Valley Fruit Growers' Union, Spokane.  
Southwest Washington Fruit Growers' Association, Chelalis.  
Stevens County Fruit Growers' Union, Myers Falls.  
The Green Bluffs Fruit Growers' Association, Mead.  
The Ridgefield Fruit Growers' Association, Ridgefield.  
The Touchet Valley Fruit and Produce Union, Dayton.  
Thurston County Fruit Growers' Union, Tumwater.

Vashon Island Fruit Growers' Association, Vashon.  
Walla Walla Fruit and Vegetable Union, Walla Walla.  
Wenatchee District Fruit Growers' Union, Wenatchee.  
Wenatchee Valley Fruit Growers' Association, Wenatchee.  
White River Valley Fruit and Berry Growers' Association, White Salmon.  
White Salmon Fruit Growers' Union, White Salmon.  
Yakima Valley Fruit Growers' Association, North Yakima.  
Yakima Valley Fruit and Produce Growers' Association, Granger.  
Yakima County Horticultural Union, North Yakima.  
Zillah Fruit Growers' Association, Toppenish.

### Idaho

Boise Valley Fruit Growers' Association, Boise.  
Caldwell Fruit Growers' Association, Caldwell.  
Council Valley Fruit Growers' Association, Council.  
Emmett Fruit Growers' Association, Emmett.  
Fruit Growers' Association, Moscow.  
Lewiston Orchards Assembly, Lewiston.  
Lewiston Orchards Association, Lewiston.  
Nampa Fruit Growers' Association, Nampa.  
New Plymouth Fruit Growers' Association, New Plymouth.  
Parma-Roswell Fruit Growers' Association, Parma.  
Payette Valley Apple Growers' Union, Payette.  
Southern Idaho Fruit Shippers' Association, Boise.  
Twin Falls Fruit Growers' Association, Twin Falls.  
Weiser Fruit and Produce Growers' Association, Weiser.  
Weiser River Fruit Growers' Association, Weiser.

### Colorado

Boulder County Fruit Growers' Association, Boulder.  
Capital Hill Melon Growers' Association, Rocky Ford.  
Crawford Fruit Growers' Association, Crawford.  
Delta County Fruit Growers' Association, Delta.  
Denver Fruit and Vegetable Association, Denver.  
Fair Mount Melon Growers' Association, Swink.  
Fowler Melon Growers' Association, Fowler.  
Fremont County Fruit Growers' Association, Canon City.  
Granada Melon Growers' Association, Granada.  
Grand Junction Fruit Growers' Association, Clifton, Palisade, Grand Junction.  
Grand Valley Fruit and Produce Association, Grand Junction.  
Independent Fruit Growers' Association, Grand Junction.  
Kouns Party Cantaloupe Growers' Association, Rocky Ford.  
Lamar Melon Growers' Association, Lamar.  
Longmont Produce Exchange, Longmont.  
Loveland Fruit Growers' Association, Loveland.  
Manzanola Fruit Association, Manzanola.  
Manzanola Orchard Association, Manzanola.  
Montrose Fruit and Produce Association, Montrose.  
Newdale Melon Growers' Association, Swink.  
Palisade Fruit Growers' Association, Palisade.  
Paonia Fruit Exchange, Paonia.  
Pent County Melon Growers' Association, Las Animas.  
Produce Association, Debeque.  
Rifle Fruit and Produce Association, Rifle.  
Roaring Fork Potato Growers' Association, Carbondale.  
Rocky Ford Melon Growers' Association, Rocky Ford.  
San Juan Fruit and Produce Growers' Association, Durango.

The Producers' Association, Debeque.  
Western Slope Fruit Growers' Association, Palisade.

### Montana

Bitter Root Fruit Growers' Association, Hamilton.  
Missoula Fruit and Produce Association, Missoula.  
Woodside Fruit Growers' Association, Woodside.

### Utah

Bear River Valley Fruit Growers' Assn., Bear River City.  
Brigham City Fruit Growers' Association, Brigham City.  
Cache Valley Fruit Growers' Association, Wellsville.  
Centerville Fruit Growers' Association, Centerville.  
Excelsior Fruit and Produce Association, Clearfield (post office Layton R. F. D.).  
Farmers & Fruit Growers' Forwarding Assn., Centerville.  
Green River Fruit Growers' Association, Green River.  
Ogden Fruit Growers' Association, Ogden.  
Springville Fruit Growers' Association, Springville.  
Utah County Fruit and Produce Association, Provo.  
Willard Fruit Growers' Association, Willard.

### New Mexico

San Juan Fruit and Produce Association, Farmington.

### California

California Farmers' Union, Fresno.  
California Fruit Exchange, Sacramento.  
Fresno Fruit Growers' Company, Fresno.  
Lincoln Fruit Growers' Association, Lincoln.  
Lodi Fruit Growers' Union, Lodi.  
Loomis Fruit Growers' Association, Loomis.  
Newcastle Fruit Growers' Association, Newcastle.  
Penryn Fruit Growers' Association, Penryn.  
Sebastopol Apple Growers' Union, Sebastopol.  
Sebastopol Berry Growers' Union, Sebastopol.  
Stanislaus Farmers' Union, Modesto.  
The Supply Company of the California Fruit Growers' Association, Los Angeles.  
Turlock Fruit Growers' Association, Turlock.  
Vacaville Fruit Growers' Association, Vacaville.  
Winters Fruit Growers' Association, Winters.

### British Columbia

Armstrong Fruit Growers' Association, Armstrong.  
Boswell-Kootenay Lake Union, Boswell.  
British Columbia Fruit Growers' Association, Victoria.  
Creston Fruit and Produce Exchange, Creston.  
Grand Forks Fruit Growers' Association, Grand Forks.  
Hammond Fruit Association, Ltd., Hammond.  
Hatzie Fruit Growers' Association, Hatzie.  
Kaslo Horticultural Association, Kaslo.  
Kelowna Farmers' Exchange, Ltd., Kelowna.  
Kootenay Fruit Growers' Union, Ltd., Nelson.  
Mission Fruit Growers' Association, Mission.  
Okanagan Fruit Union, Ltd., Vernon.  
Queens Bay Fruit Growers' Association, Queens Bay.  
Salmon Arm Farmers' Exchange, Salmon Arm.  
Summerland Fruit Growers' Association, Summerland.  
Victoria Fruit Growers' Exchange, Victoria.  
Western Fruit Growers' Association, Mission.

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**Nursery Stock**  
be sure to get a few

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Won blue ribbon, highest award, over all competitors at Salem Fair in 1911. Equipped with 2 1/2 H. P. 4-cycle Waterloo Gas Engine, Special latest triplex spray pump. Will maintain 250 pounds pressure. There is more you ought to know.  
**LIGHTEST, MOST COMPACT**  
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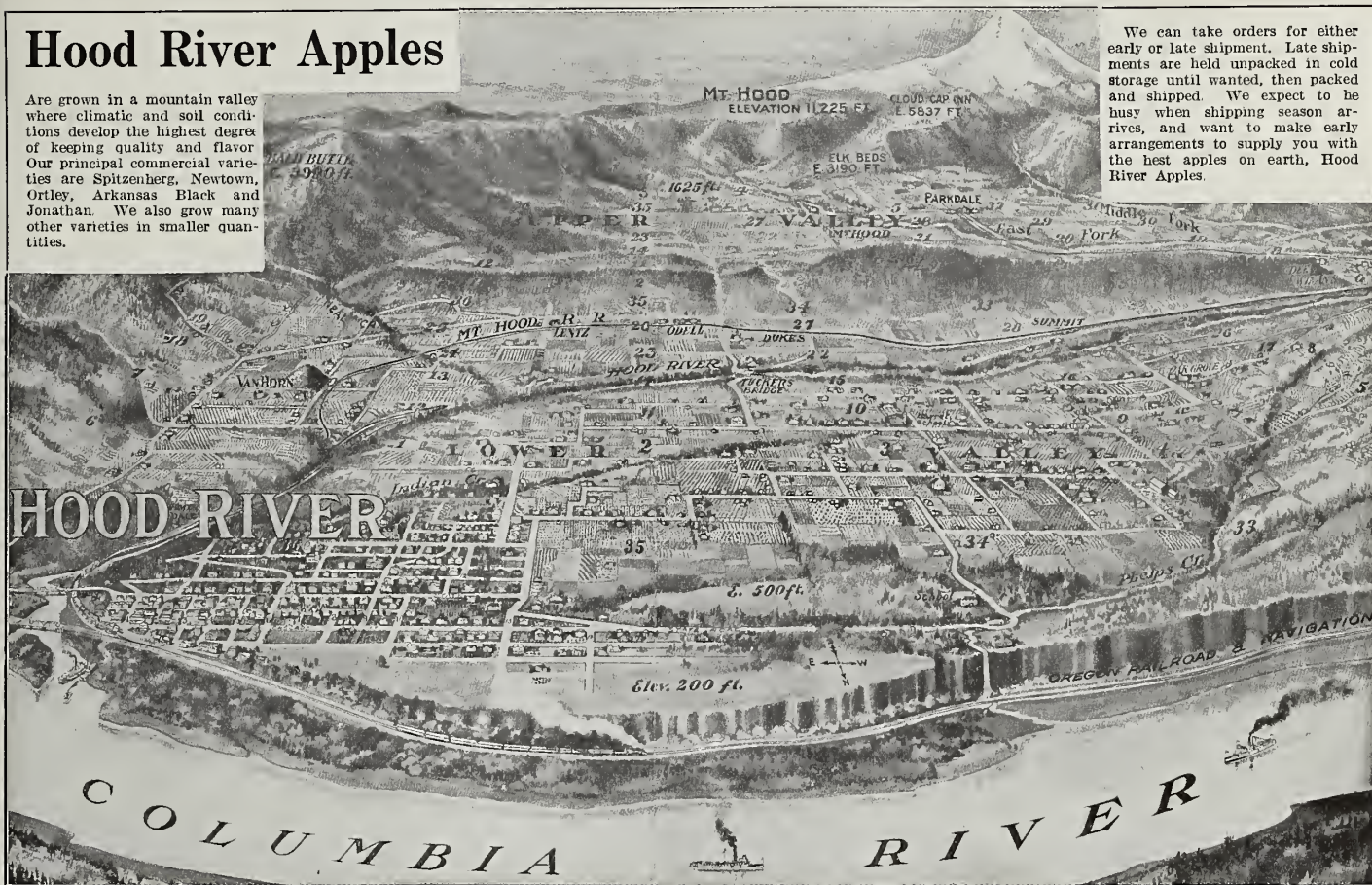


# DAVIDSON FRUIT CO., HOOD RIVER, OREGON

## Hood River Apples

Are grown in a mountain valley where climatic and soil conditions develop the highest degree of keeping quality and flavor. Our principal commercial varieties are Spitzenberg, Newtown, Ortley, Arkansas Black and Jonathan. We also grow many other varieties in smaller quantities.

We can take orders for either early or late shipment. Late shipments are held unpacked in cold storage until wanted, then packed and shipped. We expect to be busy when shipping season arrives, and want to make early arrangements to supply you with the best apples on earth, Hood River Apples.



## Method of Using the Baume Hydrometer

By W. H. Lawrence, Pathologist and Horticulturist Hood River Apple Growers

THE Baume hydrometer consists of a weighted, hollow glass bulb with a graduated neck. These instruments usually have two scales, one showing the Baume, the other the specific gravity. The Baume is graduated from 0 to 38 degrees and the other from 1.000 to 1.350 specific gravity. Owing to the size of the scale either the Baume or the specific gravity is read with ease and accuracy. It should be borne in mind in reading the instrument to note the general surface of the liquid and not the point where the liquid climbs up the stem. Owing to great variations in the amounts of soluble sulphur in commercial as well as home-made lime-sulphur mixtures it is wise to test each lot, since there are frequent variations in strength of the different lots of the same brand. Since this is true, in making up the dilutions for spraying determine the Baume or specific grav-

ity and dilute the mixtures as per chart printed herewith.

For winter spraying for San Jose scale the 4.5 degrees Baume mixtures is advised, although where infestation is slight and the application is made primarily as an annual "house cleaner" the 3.0 degrees mixture is more frequently applied. The strength of the summer spray used is usually about

1.5 degrees Baume. Owing to the variations in the sizes of spraying tanks and measuring vessels and inaccuracy in reading the scales, for practical field work and to avoid confusion, the general rule of using one gallon of lime-sulphur to as many gallons of water as Baume degrees shown by the scale or the decimal of the specific gravity is usually suggested. This may be determined approximately by dividing the Baume degrees by three. The number of dilutions may be accu-

Reading on Hydrometer		CHART					
		Number of gallons of lime-sulphur to add to gallons of water to make spraying solution				Approximate dilutions	
Degrees Baume	Sp. gravity (approximate)	4.5 degrees	3 degrees	1.5 degrees	Winter	Summer	
36	1.320	1 to 9 1/4	1 to 16	1 to 31	1 to 13	1 to 36	
35	1.310	1 to 9	1 to 15 1/2	1 to 30	1 to 12 1/2	1 to 35	
34	1.300	1 to 8 3/4	1 to 15	1 to 29	1 to 12	1 to 34	
33	1.290	1 to 8 1/4	1 to 14	1 to 28	1 to 11 1/2	1 to 33	
32	1.280	1 to 8	1 to 13	1 to 27	1 to 11	1 to 32	
31	1.270	1 to 7 3/4	1 to 12 1/2	1 to 26	1 to 10 1/2	1 to 31	
30	1.260	1 to 7 1/4	1 to 12	1 to 25	1 to 10	1 to 30	
29	1.250	1 to 7	1 to 11 1/2	1 to 24	1 to 9 1/2	1 to 29	
28	1.240	1 to 6 1/2	1 to 11	1 to 23	1 to 9	1 to 28	
27	1.230	1 to 6	1 to 10 1/2	1 to 22	1 to 8 1/2	1 to 27	
26	1.220	1 to 5 3/4	1 to 10	1 to 21	1 to 8	1 to 26	
25	1.210	1 to 5 1/4	1 to 9 1/2	1 to 20	1 to 7 1/2	1 to 25	
24	1.200	1 to 5	1 to 9	1 to 19	1 to 7	1 to 24	
23	1.190	1 to 4 1/2	1 to 8 1/2	1 to 18	1 to 6 1/2	1 to 23	
22	1.180	1 to 4 1/4	1 to 8	1 to 17	1 to 6	1 to 22	

**HAVE YOU  
CONQUERED  
SAN JOSE SCALE?**

We guarantee it can be done with "Scalecide" for less money, with less effort, and more effectively than with Lime-Sulphur or anything else. "Scalecide" may be mixed anywhere, in any kind of a tank or barrel that is clean. "Scalecide" does not corrode the pumps or clog the nozzle; consequently the pumps work very much easier, with less labor, wear and tear. "Scalecide" will not injure the most delicate skin, and may even be placed in the eyes without the slightest inconvenience or injury. "Scalecide" is used successfully by fruit growers in the United States, South Africa, Porto Rico, Cuba, and Australia, because experience has taught them that the greatest perfection in fruit and foliage is produced by the continued use of "Scalecide," and with less labor and less expense. Let us prove these statements. A postal request to Dept. "D" will bring you by return mail, free, our book, "Modern Methods of Harvesting, Grading and Packing Apples," and new station in booklet, "Scalecide—the Tree-Saver." If your dealer cannot supply "Scalecide" we will deliver it to any railroad station in the United States east of the Mississippi and north of the Ohio rivers on receipt, of price: 50-gal. bbls., \$25.00; 30-gal. States, \$30 bbls., \$16.00; 10-gal. cans, \$6.75; 5-gal. cans, \$3.75. Address: B. G. Pratt Co., 50 Church Street, New York City.

**50-GALLON  
BARREL  
delivered  
to any  
railroad  
station in  
the United  
States, \$30**



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Growing nursery stock True-to-Name, which won our reputation. We have a complete line of nursery stock from which to choose. Our customers are guaranteed entire satisfaction. As usual we will have a splendid lot of

### Apple, Pear, Cherry Peach, Plum and Prune

Also a general assortment of Shade and Ornamental Stock. We will be pleased to figure with prospective planters of commercial pear orchards in Bartlett and Anjou. Write for new descriptive catalog. A postal brings it.

### Milton Nursery Company

A. MILLER & SONS  
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MILTON, OREGON

We are now selling tracts of 5 acres or more in our final and greatest planting at Dufur, Wasco County, Oregon.

## 5,000 ACRES All in Apples

Over 3,000 acres of it has gone, mostly to Eastern people. The remainder will be gone by spring.

We plant and develop for five years, guaranteeing to turn over to you a full set, perfectly conditioned commercial orchard. At the expiration of the five years we will continue the care of your orchard for you, if desired, for actual cost, plus 10 per cent.

Planting and care is under supervision of the

### Churchill-Matthews Company

Spalding Building, Portland, Oregon  
The largest and most experienced planters in the Pacific Northwest

We will be glad to meet personally, or to hear by mail, from anyone considering the purchase of an apple orchard or apple land. On account of the bigness of the project, everything is done on a wholesale basis and prices for our tracts are proportionately lower. Reasonable terms. All our purchasers are high class people. No others wanted.

Write for booklet, or call on

### DUFUR ORCHARD COMPANY

Suite 510 Spalding Building  
Portland, Oregon  
629 Citizens Building, Cleveland, Ohio

rately determined by taking the specific gravity of the concentrate lime-sulphur, dividing the decimal of the spray desired and the quotient will give the number of dilutions. For example, use 28 degrees Baume,

Decimal of sp. gr. of concentrate (1) . . . .24

Decimal of sp. gr. spray desired (1) . . . .02


or the total value of diluted spray. To make the dilution add one part of lime-sulphur to eleven parts of water. While there is a fairly uniform relation between the degrees Baume and the amount of sulphur in solutions the proper dilutions can only be made in case impurities to increase the density of the concentrate have not been added to increase their densities. Impurities can only be detected through chemical analysis. To obtain accurate readings the hydrometer must be washed in clear water to prevent accumulations of the solutions upon the bulb and stem.

### The Kiser Orchard

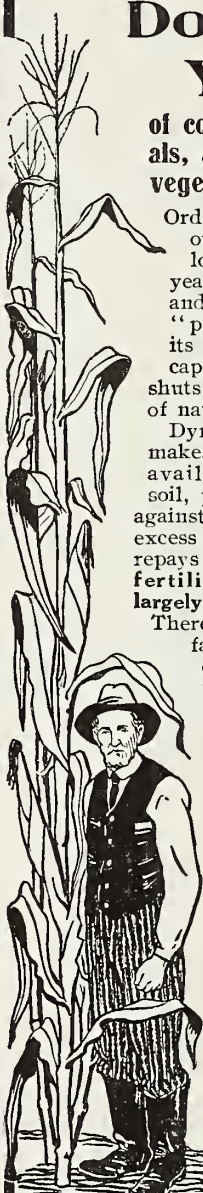
By Professor C. I. Lewis, Corvallis, Oregon

THE writer recently spent a very delightful day at Scappoose, Columbia County, Oregon, at the orchards owned by Mr. I. H. Kiser and his son, Mr. F. H. Kiser. Scappoose has long been famous for the high quality and splendid-colored Northern Spy and Hubbardston None-Such apples. No section of the Northwest has excelled this region in the production of these two varieties of apples. Mr. I. H. Kiser is a genial old gentleman who dearly loves horticulture. Each one of these plants to him seems to have a personality, and the old gentleman makes one think of that great school of American horticulturists which once made America famous.

The Kiser place is certainly a delightful one to visit, and should any of the fruitgrowers of the Northwest be in Portland it will pay them to run down nineteen miles to Scappoose. Mr. Kiser has fifty acres devoted to fruit and three varieties of apples are planted, the trees now being two years old—Yellow Transparent, Spitzenberg and Northern Spy. This is probably the largest planting of Yellow Transparent in Oregon, and these apples are being grown for the Coast resorts, such places as Seaside and Gearhart. The young two-year-old Yellow Transparent trees had a splendid sprinkling of apples and enough fruit to know what it would be like. Peach fillers are used in the entire fifty acres. The varieties are the Early and Late Crawford, October Krummel and Worth. Both the two-year-old Crawfords had a splendid sprinkling of fruit. In addition to the three varieties grown there is a small area near the barn set out for variety test, Early Alexander, Muir, Fitzgerald, Greensboro, Triumph and Elberta. Some attention is being given to nut culture. At the present time there are 50 pecan trees, 75 hickory and 170 English walnut trees, principally Franquettes.



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Considerable money and attention is being devoted to nursery stock and ornamentals. There are 9,000 rose bushes on the place, 8,000 being grown for Portland wholesalers. Mr. Kiser is certainly a rose expert. He knows all the characteristics of the leading varieties as to the odors, length of time they will stand and hold up well after cutting, the way they hold their colors during unseasonable weather, etc. The author saw some superb blossoms on



such varieties as Milan Supert, Lyon, Franz Degan, Lady Detroit, Beauty of Glazenwood, Climbing Augusta and many others. One of the plantings which aroused my interest on the place more than anything else was 100 Japanese persimmons. They are beautiful trees and are growing splendidly. They have made such a splendid growth that the owners are planning this coming year to put out 100 additional persimmons. At the present time the Japanese persimmons are bringing a very fancy price on the market in such cities as Seattle, Spokane, Tacoma and Portland, realizing as high as twenty cents apiece. In one section fillers have been put in of loganberries, gooseberries and currants, the loganberries being unusually large and attractive. There are also 1,000 young prune trees, 1,000 young horse chestnut trees and a large collection of ornamentals. He has one of the finest collections of dahlias to be found on the Coast, has three kinds of hydrangeas, rhododendrons and a large collection of holly, and the coming fall they are going to set out 1,000 holly. There are also many Magnolia, Larkspurs, etc.

One of the sights that attracted my attention was the Chicago apple. I found a one-year-old tree in the nursery row that had an apple on it. From present indications this apple is going to succeed splendidly in the Seapoose country, and its quality is said to be superb. The author hopes to determine the adaptability of this and other varieties to that section this coming fall. On one of the hillsides with the sunny exposure a splendid collection of grapes are being tried out. They are growing very rankly and most of the canes will fruit this year, so the owners will get a line-up as to what their region can do in the way of grapes.

Both Mr Kiser and his son deserve a good deal of credit for the work they are doing. While it is known that the Spy and Nonesuch apples do well in that region it has been left to these men to serve as pioneers to know the adaptability of that country. There are thousands of acres of land in Columbia County just as fine as the soil which is owned by Mr. Kiser. Its nearness to Portland, only nineteen miles, splendid transportation by both rail and water, should mean that this country should have some attention and should go

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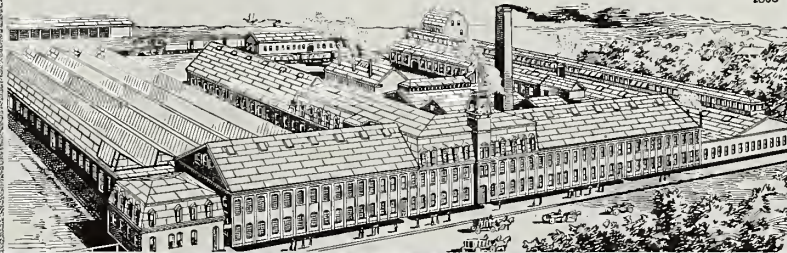
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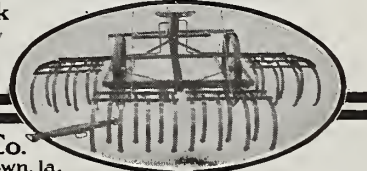
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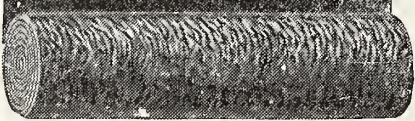
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Alfalfa makes 4 to 6 tons per acre; Corn 60 to 100 bu. All hay crops yield heavily. Beef and Pork produced at 3 to 4 cents per lb.—Apples pay \$100 to \$500 an acre; Truck crops \$100 to \$400; other yields in proportion.

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through a development similar to that which many other regions of the Northwest have passed through. It is certainly refreshing to spend a day at such a pretty orchard and see the wonderful possibilities of the land, and witness the enthusiasm and careful attention that is given to every plant. The fence rows are being cleaned up. Along each fence black walnut trees are being planted, climbing roses are being grown over the fences and over the entrance to the place an arch is to be built, over which honeysuckles will be made to climb, some of them having already been planted. Rarely does one find a place where both beauty and utility have been combined as they are in the Kiser home.

## Hood River Valley

Mr. C. E. Forkner, president of the Light Draft Harrow Company, Marshalltown, Iowa, writes the following letter about his visit to Hood River Valley. Mr. Forkner, who is president of the company, was accompanied by Mr. P. Farney, vice-president, and by Mr. H. A. Clodfelter, representative for Mitchell, Lewis & Staver. The latter firm is their Portland agent. Mr. Forkner is making a trip throughout all of the principal fruit sections, combining pleasure with business. He states that the Light Draft Harrow is giving universal satisfaction and that the demand is rapidly increasing. The letter follows:

"Watsonville, Cal., August 1, 1912.

"Having recently visited many of the leading fruit-growing sections of the South, East and West, it may interest you to note some observations and impressions made on my recent visit to your famous Hood River Valley. This valley, stretching southward from the Columbia River some twenty miles to the base of Mount Hood and sheltered on either side by the lofty Cascades, is a real wonder to the Easterner who has been paying five cents apiece for Hood River apples. At no point in my travels have I observed so great a display of intelligence, skill and perseverance as in the Hood River Valley. Here we find soil, water, sun and brains mixed in the right proportion, and as a result your product is famed the world over. Your apple growers are not mere farmers in the ordinary sense. They are experts—specialists, if you please—and apple growing is an art with them. They have learned how to grow a superior product and how to market it, which is an important factor. Here we find the capitalist, the professional man and the college graduate laboring and enjoying together the real wealth of nature's storehouse. The moment we alighted from the train the atmosphere seemed to be charged with apples; all we heard and talked was apples, and when we went to bed we dreamed about apples—apples. I want to thank you personally for the many courtesies extended to myself and Mr. P. F. Farney, vice-president of the Light Draft Harrow Company, while visiting at your ranch and other points

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## Luther Farm Tool Grinder

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Luther Tool Grinders are equipped with the rapid Dymo-Grit sharpening wheels—"The wheel for steel"—25 times faster than the grindstone, 10 times more efficient than emery. Will positively not draw temper.

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will cut a 5 ft log in 5 minutes, and small logs as fast as a buzz saw.

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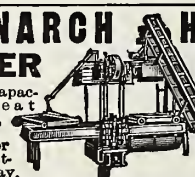
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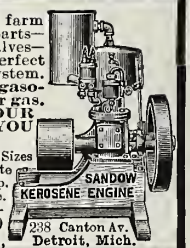
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of interest in the valley. And especially do we feel very grateful to Mr. P. S. Davidson, who volunteered to spend so much time with his automobile in showing us through the valley. On visiting Mr. Davidson's two large ranches we were interested in noting the healthy vigor of his trees and the fine physical condition of the soil, where he had used the "Light Draft Harrow." The heavily-laden fruit trees on these well-kept ranches certainly show the result of scientific orcharding. As we motored up the west side of the valley we frequently gazed down the clear, sparkling, glacial waters as they rushed through the deep canyon. Here and there could be seen beautiful falls on the mountain side and we halted in wonderment at the Punch Bowl. Then we skirted through countless acres of tall pines, where the air was so refreshing and invigorating that we felt almost like our boyhood days had returned. Returning down the east side of the valley we passed numbers and numbers of neat bungalows surrounded by gardens of blooming flowers and heavily-laden fruit trees, and we said, "This is certainly the ideal life to live." We enjoyed short visits at the beautiful ranches of Willis Van Horn and J. R. Carter, and now we have grander visions of your valley than can be imagined by one who has never taken such a trip."

## Winter Kill of Apple Trees

During the past spring a great many reports have reached the experiment station of apple trees being winter killed. In most cases it was young trees and in some few cases the older trees suffered. An investigation of this trouble indicates that in nearly every case the trees were encouraged to grow until late in the summer and the wood was not permitted to ripen well before freezing weather set in. In some few cases summer pruning had been done and the trees had started to grow after the pruning work, and were in a condition of secondary growth when fall weather set in. Many of these trees suffered severely. The winter kill was not in each case due to extreme cold weather, but to the freezing of the wood before it had reached maturity. In some cases the killing did not take place until February or March, but in nearly every case the trees that were least matured suffered most.

The best method of avoiding this trouble is to check the growth of the trees a little after mid-summer by withholding water in the irrigated districts, or ceasing tillage, and in some cases planting a cover crop in the orchard. The soil should not be permitted to become so dry that the trees actually suffer for water, but it should be permitted to dry sufficiently to check the growth of the trees. Wrapping or placing bandages around the trees will sometimes be worth while, but it is seldom necessary if the growth is properly matured.



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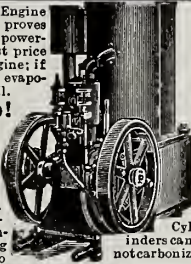
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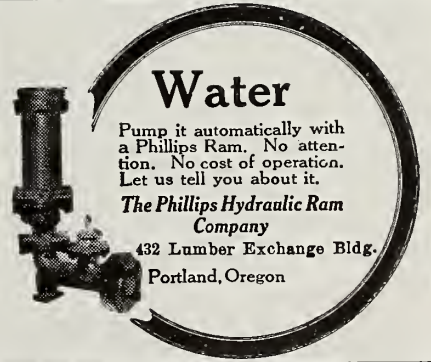
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# The Kimball Cultivator

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FOR ORCHARD CULTIVATION



Kimball Cultivator at Work in Orchard at Morrisania

For maintaining a dust mulch in an orchard and for keeping down weeds the Kimball Cultivator is without an equal. Its blades cut about three to four inches under the surface of the soil, pulverizing the soil and leaving it level; all weeds are cut and germination of weed seeds prevented by leaving the soil in loose condition.

The Kimball Cultivator works well out from the horses, and soil can be stirred close to trunks of trees, with horses walking out in the open. The Kimball takes a wide sweep at a time, and eight to ten acres of orchard can be cultivated per day. Thousands of Kimball Cultivators are now in use, and every person who has one recommends it. Mr. Irvine, editor of *The Fruit-Grower*, used two Kimball Cultivators at Morrisania last season; ask him what he thinks of them. Ask him also if the Kimball is not an ideal cultivator for any part of the country; he will tell you it is an ideal soil-stirring implement.

## Clean Cultivation of Orchards Pays

It not only conserves moisture, but destroys the hiding places of insects, such as curculio, which are often serious orchard pests. Apples grown in cultivated orchards ripen later and consequently keep longer; they are of larger size and are usually smoother. The cost of cultivation is not excessive if Kimball Cultivators are used. Send for free booklet describing this great orchard implement—it's free for the asking.

**W. A. JOHNSTON, Manufacturer**  
**THE DALLES, OREGON**

WHEN WRITING ADVERTISERS MENTION BETTER FRUIT

In some localities the Rome Beauty has suffered severe loss. In some sections the Yellow Newtown and Spitzenberg have been very severely injured. The Ben Davis family has probably been less injured than any of the other varieties. The mere fact, however, that the trees winter kill to some extent when they are not properly cared for in the fall is not necessarily evidence that the locality is not adapted to fruit growing, as in most cases the trees will not suffer winter injury after they reach an age of five to six years.—Experiment Station Bulletin, Pullman, Washington.

## King Apple

Did you ever stop to think how the production of fruit has expanded? The Census Bureau recently gave the country some figures on this subject which were most significant. And perhaps the most significant thing about the statistics was that the apple is king of fruits, bringing more money than all other fruits put together. New York state leads in apple production. All the fruit produced in the United States in 1909 was worth the very tidy sum of \$140,867,347, and nuts were valued at \$4,447,674, about half of this being credited to the English walnut crop grown in California. The Census Bureau shows that apples were produced in that year to the value of \$83,231,492, the production being put at 147,522,318 bushels. City folks who paid from one to ten cents each for these same apples might be excused if they thought the crop was worth about five hundred millions. Next to apples the most valuable fruit crop was peaches and nectarines, worth \$28,781,078, and then came oranges to the number of 19,487,481 boxes, worth \$17,566,464. The lemon crop was worth \$2,993,738. Under improved methods the orange and lemon crops are increasing rapidly, and the fruit is said to be the finest grown in the world. In fact, it is gaining a ready market in Europe, where the fine valencias and seedless navel oranges are highly esteemed, and the smooth-skinned, juicy lemons are considered beyond rivalry.—F. J. Dyer, Washington, D. C.

## Fairs of the United States and Canada

We print below a list of the principal exhibitions and fairs to be held this fall:

- Oct. 12-27—Texas State Fair, Dallas, Texas.
- Oct. 14-19—Whitman County Fair, Colfax, Washington.
- Oct. 14-19—Los Angeles Exhibition, Los Angeles, Cal.
- Oct. 14-19—Great Northern Carolina State Fair, Raleigh.
- Oct. 14-19—Northwestern Livestock Show, South St. Paul, Minnesota.
- Oct. 14-21—Los Angeles Harness Horse Ass'n, Los Angeles.
- Oct. 15-17—Tri-County Fair, Condon, Oregon.
- Oct. 15-25—Georgia State Fair, Macon, Georgia.
- Oct. 16-19—Crook County Fair, Prineville, Oregon.
- Oct. 21-26—San Diego Exhibition, San Diego, California.
- Oct. 21-26—Mississippi State Fair, Jackson, Mississippi.
- Oct. 17-26—International Dry Farming Congress, Lethbridge, Alberta.
- Oct. 30-Nov. 6—Louisiana State Fair, Shreveport, La.
- Nov. 4-9—Arizona State Fair, Phoenix, Arizona.
- Nov. 4-9—Indiana Apple Show, Indianapolis, Indiana.
- Nov. 12-23—Northwest Land Products Show, Minneapolis.
- Nov. 15-Dec. 7—New York Land Show, New York City.
- Nov. 18-23—Northwest Land Products Show, Portland.
- Nov. 23-Dec. 8—U. S. Land and Irrig. Exposition, Chicago.
- Nov. 30-Dec. 7—International Livestock Expo., Chicago.
- Dec. 9-13—Northwest Fat Stock Show, Lewiston, Idaho.
- Jan. 13-15-18—Western Fruit Jobbers' Ass'n, New Orleans.
- BRITISH COLUMBIA FALL FAIRS FOR 1912**
- Oct. 16-17—Armstrong.
- Oct. 22-23—Okanogan Central Fruit Show, Vernon.
- Oct. 30-Nov. 1—Summerland.



Citrange, A New Fruit

Mr. C. F. Lansing, proprietor of the Quaker Nurseries, Salem, Oregon, is experimenting with the citrange sent him by the government. The citrange is a cross between the lemon and Japan orange, and is said to be much better for ades and ices than the lemon. In the government's report the trees are claimed to stand the cold as far north as St. Louis. This being true, Mr. Lansing believes they ought to do well on the Pacific Coast. His trees have done well this season, having made a fine growth, and he hopes to be able to report on the fruit in a year or two.

The American Association of Farmers' Institute Workers will hold their next annual meeting at Atlanta, Georgia, November 11, 12 and 13. At the same place, beginning November 13, will be held the annual meeting of the American Agricultural Experiment Stations. Both of these meetings will be exceedingly intersting and addresses will be made by able speakers. Every-one interested in this line of work will find both of these meetings not only instructive but interesting, and the combination of both is an attraction that should command the attention of everyone interested in the work of either of these associations, and it is to be hoped that everyone who can possibly attend will endeavor to be present.

"Health's best way—Eat apples every day." This is a slogan that all fruit-growers, associations and shipping firms should adopt and use on their envelopes. Every firm in the business and every fruit-growing section would do much to increase consumption of fruit by using this slogan on their envelopes, and we believe that all firms doing business in fruit sections, who are dependent on fruitgrowers for a large part of their trade, should consider it their duty to their patrons to use this slogan to assist in increasing the consumption of apples. This slogan, we are informed, was originated by Coyne Brothers, fruit dealers of Chicago.

Almost the whole world knows of Hood River as a place that produces the best fruits, and all of Hood River Valley should know, and could know, that there is one place in Hood River, under the firm name of R. B. Bragg & Co., where the people can depend on getting most reliable dry goods, clothing, shoes and groceries at the most reasonable prices that are possible. Try it.

Editor Better Fruit:  
We know that you will be interested in the results obtained from our small "ad" in "Better Fruit" on Sykes sorting and packing table. In our mail last week we received one inquiry from Maine, two from New York, one from Pennsylvania and one from North Carolina, besides others from Pacific Coast states. We think you should be congratulated both on your wide circulation and on the class of subscribers which you have. Wishing you continued success, we beg to remain, Yours truly, The Hardie Manufacturing Company, per H. R. Letcher, Portland, Oregon.



Eliminate the Possibility of Failure

YOUR crops may fail—if rain does not fall at the right time, if needed moisture is withheld by the water company restrictions, or if your irrigating plant is unreliable. At one stroke you can eliminate all these chances or possibilities of failure—you can practically assure success—by installing an independent pumping plant operated by a dependable

I H C Oil and Gas Engine

I H C engines are so thoroughly well made and so thoroughly tested before they leave the factory that all chances of their ever being unsatisfactory are entirely done away with. In case of accident the I H C local dealer is at your elbow with efficient practical assistance. An I H C outfit is the most reliable and in the long run the most inexpensive outfit you can buy, because of the care put into its construction and testing and the service given you by the I H C local dealer.

No matter what your needs in an engine for irrigating and general work around the farm, you will find some engine in the I H C line meets them. There are horizontal and vertical engines, air and water-cooled, stationary, portable, or mounted on skids, built to operate on gas, gasoline, kerosene, distillate, or alcohol. Sizes 1 to 50-horse power. Kerosene-gasoline tractors in all styles from 12 to 45-horse power. Sawing, pumping, spraying, grinding outfits, etc.

See the I H C local dealer and get catalogues and information from him, or drop a line to the nearest branch house.

WESTERN BRANCH HOUSES: Denver, Col.; Helena, Mont.; Portland, Ore.; Spokane, Wash.; Salt Lake City, Utah; San Francisco, Cal.

INTERNATIONAL HARVESTER COMPANY OF AMERICA

(Incorporated) Chicago U S A I H C Service Bureau

The purpose of this Bureau is to furnish, free of charge to all, the best information obtainable on better farming. If you have any worthy questions concerning soils, crops, land drainage, irrigation, fertilizer, etc., make your inquiries specific and send them to I H C Service Bureau, Harvester Building, Chicago, U S A



The Social Hygiene Society of Portland

Affiliated with THE STATE BOARD OF HEALTH, offers to parents free of charge the following circulars on

SEX HYGIENE

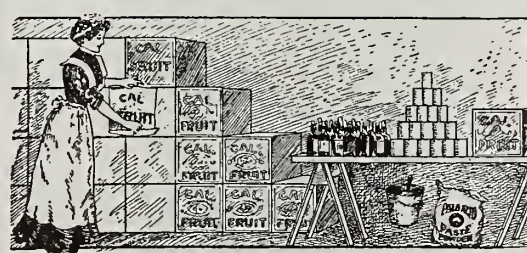
- CIRCULAR No. 1—The Need for Education in Sexual Hygiene.
- CIRCULAR No. 2—"The Four Sex Lies."
- CIRCULAR No. 3—When and How to Tell the Children.
- CIRCULAR No. 4—A Plain Talk with Girls About Their Health and Physical Development.
- CIRCULAR No. 5—Books for Use in the Family on Sex Education.
- CIRCULAR No. 7—A Plain Talk with Younger Boys (boys 9 to 13).
- CIRCULAR No. 8—A Plain Talk with Older Boys (boys 13 to 18).
- CIRCULAR No. 9—Sex Hygiene for Young Men.
- CIRCULAR No. 10—Sex Hygiene for Young Women.

Order carefully by number and enclose 2-cent stamp for postage. The Society also recommends and offers for sale the following books:

From Youth Into Manhood (for boys 13 to 18), postpaid...\$0.55  
The Young Man's Problem (for young men), postpaid... .12  
The Renewal of Life (for parents), postpaid.....\$1.35  
The Boy Problem (for parents), postpaid ..... .12

ADDRESS DEPARTMENT D THE SOCIAL HYGIENE SOCIETY OF PORTLAND, OREGON, 306 Y. M. C. A. BUILDING

Paste for Labeling—"Palo Alto" Paste Powder



added to cold water, instantly makes a beautiful, smooth, white paste. Ready for immediate use at a co of ten cents a gallon. No labor. No muss. No spoiled paste.

Paste Specialists  
Robinson Chemical Works  
349-351 Eighth Street  
San Francisco, California





A field of two-year-old apple trees in May, 1912. Notice their uniform size.

**THIS BLOCK IS ALL SOLD**

Demand for our two-year-old stock is increasing every year

**WE LEAD THE WORLD IN**  
**Peaches and Apples**  
**ORDER NOW**

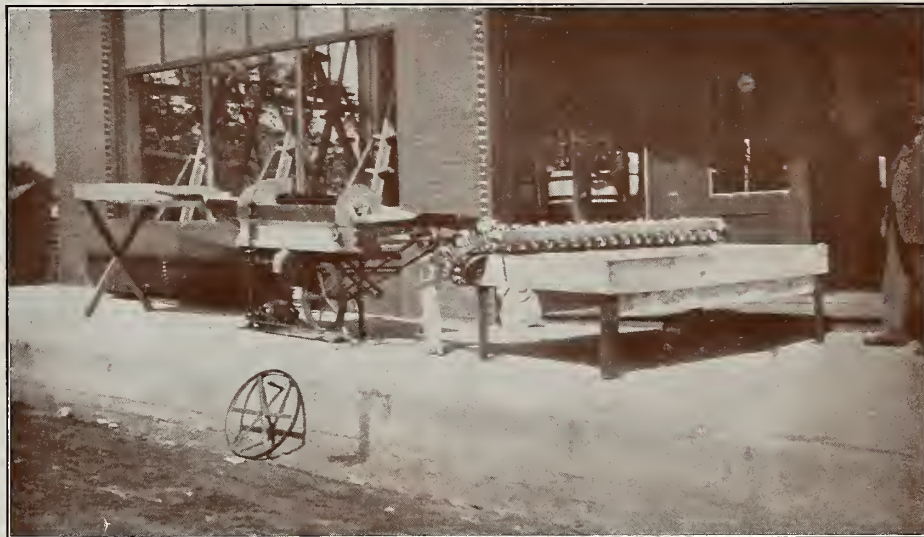
WRITE FOR OUR NEW ARTISTIC CATALOGUE

RELIABLE AGENTS WANTED

**The Sunnyside Nursery Co., Sunnyside, Washington**



# OREGON Fruit Cleaner AND Grader



*Cleaner and Grader set up ready for work*

The cleaner is strongly built, so all its parts will last for years. Three revolving brushes, made of best hog bristles, thoroughly clean the fruit, and these brushes being adjustable, can be set instantly to suit fruit of different size.

From the hopper or feeding table a lambskin draper conveys the fruit into the cleaner, where it is picked up by another draper which carries it through the cleaning brushes a distance of four feet, where the revolving brushes remove every particle of dirt and spray blotches. Emerging out of the cleaner, another draper of soft lambskin conveys the fruit directly to and places one individual fruit in each cup, where it remains until the cup opens sufficiently to allow the apple to be deposited into the bin.

The lower ends of the cups, which are fastened on a heavy leather belt, are compressed by a spring, which is gradually released as they are carried along under a cam-board, the latter being set on a slant and is adjustable, so that it can be changed to suit any size of fruit.

In this manner the apple is carried along until it reaches the compartment of its size, when the opening in the bottom of the cup has expanded enough to allow it to be gently deposited into the canvas compartment.

The tops of the cups are fitted with pliable brushes to prevent bruising of the fruit as it enters the cups.

Absolute accuracy is obtained in sizing the fruit, each compartment containing apples of sizes according to the different tiers or sizes.

The cuts show the cleaner and grader set up ready for work, and the grader in operation. Apples can be seen in the cups as they are carried to their proper compartments on the packing table.

The maximum capacity of the Oregon Grader and Cleaner is 2,500 boxes per day, which can be reduced to 500, or even 300 boxes, at the convenience of the operator.

A ½-horsepower motor readily drives both the cleaner and the grader. Where electricity cannot be employed, a gasoline engine can be used to furnish power for operating the machine, and as every grower of importance is sure to have a power spray outfit, this can easily be adjusted to run the cleaner and grader, the only requirement being a suitable belt, the material for which can be secured at any implement store.

Manufactured  
by the **Oregon Fruit Cleaning Company**  
**THE DALLES, OREGON**



*Showing Grader in operation*

## A Few Testimonials

Hood River, Oregon, August 1, 1912.  
Oregon Fruit Cleaner Company,  
The Dalles, Oregon.

Gentlemen: After giving your machine thorough inspection, I am pleased to say that the work done by same in cleaning dirty and dusty apples was surprisingly well done. But what pleased me most was the very accurate work done by the machine in the separating of the apples into proper sizes ready for quick packing.

The machine is also so very simple and compact in its construction, and yet so very accurate in its work that it seems to me that it cannot fail to give entire satisfaction for what it is designed to do. Yours truly,

C. H. SPROAT.

Hood River, Oregon, Sept. 11, 1912.  
Mr. R. H. Weber, The Dalles, Oregon.

Dear Sir: I have examined your machine with reference to the principle of grading and am well pleased with the same. It is very apparent that this device will do more accurate grading to size than can be done by hand. The fruit is handled no rougher than under other methods. Yours truly,

W. H. LAWRENCE.

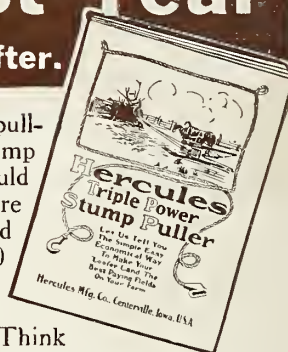


# Your 40 Acres of Stump Land Can Be Turned Into a Profit of \$1281.00 The Very First Year

And \$750 Every Year After.



**Y**OU can double the land value by pulling out the stumps. If your stump land is worth \$20 an acre—it would easily be worth \$40 an acre if it were tillable. On 40 acres the increased realty value would be \$800. On 40 acres of cleared land—*virgin soil*, you could easily raise 1500 bushels of corn—at 50c per bushel—\$750. Think it over Mr. Farmer. Stumps cost you big money. With land values going up—and crop prices as high as they are—you *can't afford* to keep on paying taxes for land that doesn't bring in a cent.



## This Free Book Proves It

Read how thousands of other progressive men have pulled out stumps on their land instead of buying new lands. They've taken advantage of the virgin soil that the stumps keep away from cultivation. They've paid for their stump puller over and over again the first year with the profits from the extra crops and increased value of the land. And now they're doing contract stump pulling for their neighbors or renting their Hercules Stump Puller at a nice profit. But the main thing is, their own land is free from costly stumps—they farm all their land—and all their acres are at top-notch realty value.



## HERCULES All Steel, Triple Power Stump Puller

It will pull up any size stump, green tree or hedge in five minutes. It will clear an acre or more of stumps a day.

I want you to bear in mind that the Hercules is the only Triple Power, All Steel Stump Puller made; that it can be changed from triple to double or single power in a moment's time without trouble; that it is the only stump-puller having all the working parts machined and finished to reduce friction—hence the lightest draft machine. I want you to remember that the Hercules is 60 per cent lighter and 400 per cent stronger than cast iron or the so called semi-steel or new process steel which are catchy phrases now-a-days used to describe cast iron pullers; that you can clear almost three acres without moving the Hercules that the double safety ratchets absolutely prevent accident to the men or team.

## Guaranteed for Three Years

The all-steel construction, the triple power feature that saves your team and gives a tremendous increase of power, the double safety ratchets and careful turning and machining of every part—all these things make it safe for us to guarantee the replacement of any casting of a Hercules that breaks at any time within three years, whether it is the fault of the machine or your fault. Could any guarantee be fairer or stronger?

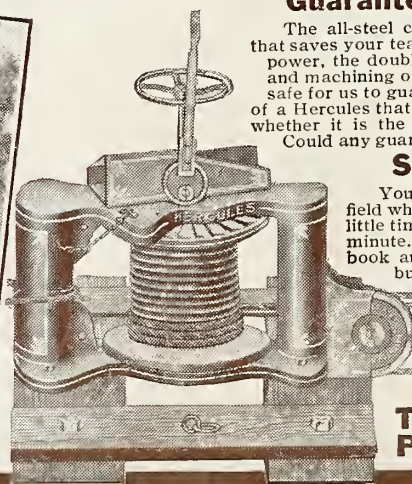
## Send In Your Name

You cannot afford to have stumps in your field when it is so easy, so cheap and takes so little time to pull them out. Don't wait another minute. Mail me a postal at once for my fine book and my low introductory offer to first buyers. Address me personally.

B. A. FULLER, Pres.

**Hercules Mfg. Co.**

869 21st Street  
Centerville,  
Iowa



**Triple  
Power**

